



Y Series

VIOGNIER 2023

By honouring who we are, we inspire others to do the same. Individual wines made to freely express their true self and celebrate the qualities that make them unique. Let Y Series ignite your sense of adventure and discover what it means to be unapologetically you. Discover You. Explore Y Series.



VINTAGE CONDITIONS

The growing season started with a very cool, wet winter and spring that lasted into early summer. A break from the heavy rains, combined with continued cooler temperatures, created ideal conditions for a long, slow growing season. Plentiful soil moisture allowed for large canopies which helped the grapes attain flavour ripeness at slightly lower sugar levels than usual.

TASTING NOTES

Bright straw in colour with green hues. Aromas of apricot nectar with fresh ginger, hints of honeysuckle and white flowers. Jasmine, Chinese white tea, dried figs and fennel lead into a creamy mid-palate with a silky, textural finish. The wild fermentation and lees aging gives the wine an extra level of complexity on the palate that belies its age.

FOOD PAIRING

Enjoy with butter chicken or dumplings.

WINEMAKER	Heather Fraser
HARVESTED	February & March 2023
REGION	South Australia
TOTAL ACIDITY	5.29 g/L
PH	3.46
SO2	78 mg/L
ALCOHOL	13.0%
RESIDUAL SUGAR	3.3 g/L

