



## DUNSTONE VIOGNIER

**VARIETY:** 100% Viognier

**VINTAGE:** 2017

**CELLAR:** Dunstone Wines

**AREA OF ORIGIN:** Wellington

**VINEYARD:** Single vineyard 0.10 Ha

**HARVEST DETAILS:** Handpicked early in the morning at low temperatures.

**CELLAR TREATMENT:** Fermented and aged in one 300L French oak barrel. Total production: 271 bottles.

**TASTING NOTES:** Intense peach and quince with hints of banana. This wine teases the senses with tropical notes and a pallet of white juicy fruits of lychee, peach and apricot. Rich, concentrated and with mouth watering appeal this full bodied yet soft wine will round out to become long and lingering.

**FOOD MATCHES:** Perfect with thai dishes and spicy chicken curry.

Analysis	Alcohol	Residual Sugar	Ph	Total acid
2017	13%	1.4 g/l	3.14	6.7 g/l