



DUNSTONE VIOGNIER

VARIETY: 100% Viognier

VINTAGE: 2018

CELLAR: Dunstone Wines

AREA OF ORIGIN: Wellington

VINEYARD: Single vineyard 0.10 Ha.

HARVEST DETAILS: Handpicked at three different stages of ripeness, early in the morning at low temperatures.

CELLAR TREATMENT: Fermented and aged in one 300L French oak barrel. Total production: 270 bottles.

TASTING NOTES: A well-balanced wine with peach and apricot flavours with a hint of oak.

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

Analysis	Alcohol	Residual Sugar	Ph	Total acid
2018	12.93%	2.3 g/l	3.30	6.4 g/l