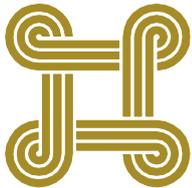




CHURCHVIEW
— MARGARET RIVER —



2019 VIOGNIER

CULTIVATED.

All fruit is estate grown with organic principals and practices. The 2019 vintage was long and cool, with slightly lower yield than previous years. Pretty much across the state quality was very good, with some powerful wines made in both in whites and reds. The whites produced some intense and flavoursome wines.

CRAFTED.

The fruit is crushed and destemmed and the juice is settled in a stainless steel tank for 24 hours. The juice was then stirred gently and transferred into a mixture of brand new and secondary, hand selected French Oak Puncheons. After which, the wine goes through a wild fermentation carried out by indigenous yeast. The wine is held at a constant temperature in our specifically designed barrel fermentation room. Over the following 5 months of barrel maturation, the wine was regularly stirred and topped. After this period, careful barrel selection takes place and the wine is assembled and prepared for bottling. No fining took place, and the wine was bottled with minimal filtration. The addition of sulphites, whilst necessary at the bottling stage, is kept to an absolute minimum. Our wines are crafted using organically grown fruit and there is little additives used in the wine making process. For all intents and purposed this wine can be categorised as an organic wine, low in preservatives.

CHERISHED.

COLOUR Bright pale straw colour.

AROMA Distinctly aromatic floral bouquet that immediately attracts your attention. Underlying this is prominent spices and honeysuckle fragrance that is complemented by subtle oak nuances.

FLAVOUR There is a really lovely balance of early season stone fruitss and soft acid which leaves a gentle and lingering long dry finish. The use of some oak maturation creates an overall mouthfeel of roundness and mild dryness which is so complimentary to food.

ANALYSIS Alc 12.2% | pH 3.41 | RS 0.8g/L | 5.4g/L

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*Cultivated.
Crafted.
Cherished.*



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