



*2021 Lismore  
The Age of Grace  
Viognier*

This expressive viognier seduces you with the beautiful perfume of honeysuckle and orange blossom and a textured palate of apricot, kiwi, and pineapple. A sensual and exotic experience. Barrel fermented and aged. Enjoy it now or allow it to gain complexity with further cellaring.



*Winemaker's Notes*

The grapes were picked and whole bunch pressed, slowly extracting the juice at a rate of 550ltrs per ton. The juice was settled for 48 hours and was racked into 300 litre neutral Burgundian barrels, and egg-shaped concrete tanks for fermentation and maturation lasting 11 months. The “egg” component is 15% of the production.

*Wine Making Aesthetic*

Balance is the key to this wine. Viognier is an aromatic and generous varietal; it benefits from barrel maturation and lees contact with a fuller mouth feel and increased texture. This combined with the firm acid backbone and intense fruit will allow this wine to integrate beautifully and gain further complexity over the next 3-5 years.

*Alcohol: 13.5 %      RS: 3.61 g/l      Total Acidity: 6.22 g/l      pH: 3.42*  
*Wine of Origin Cape South Coast*