

Lismore Age of Grace Viognier

Lismore Estate Vineyards

South Africa - Western Cape - Cape South Coast

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.

This expressive viognier, grown on rose-quartz soil, 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.

Specifications

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| Appellation | Cape South Coast |
| Varietals | 100% Viognier |
| Agricultural Practices | Sustainable |
| Soil type | Rose-Quartz soils |
| Vinification | The grapes were picked at optimal ripeness and whole bunch pressed, slowly extracting the juice at a rate of 550 liters per ton. The juice was settled for 48 hours and was racked into older, neutral 225 litre Burgundian barrels, and a 1500 litre concrete egg for fermentation and maturation lasting 10 months The “egg” component is 20% of the production. |
| Pairings | Lighter styles are often paired with curries and the like. This Viognier is different. We recommend medium bodied meals that are intense and complex. For example: - Sesame encrusted tuna marinated in a blend of orange, lemon and lime juice spiced with sesame oil and balsamic vinegar “ seared on a wood fired grill and served with griddled vegetables, or - Free range duck breast smoked with Darjeeling tea and coriander leaves. Set on a cinnamon poached pear glazed with a gooseberry jus. In both of these dishes, the fruit and floral aspects of the wine are complimented by the exotic and aromatic elements in the dish which are also highlighted by the spiciness from the oak fermentation; the fresh acidity freshens the palate, and yet the Lismore Viognier has the body to hold up against the weight of the duck or the tuna. It is also gorgeous with a well laid cheese platter. |



Codes, Weights and Measures

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| UPC | 7 84585 02066 9 |
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| Units/Case | 6 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02066 6 |
| Case Weight | 19 |
| Cases/Pallet | 140 |
| Layers/Pallet | 28 |
| SRP | \$ 40.99 USD 750mL Bottle |

Reviews and News

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| 2021 Lismore The Age of Grace Viognier - 93+ PTS - VINOUS |
| 2021 Lismore The Age of Grace Viognier - 92 PTS - TA |
| 2021 Lismore The Age of Grace Viognier - 92 PTS - JS |
| 2020 Lismore The Age of Grace Viognier - 94 PTS - VINOUS |
| 2020 Lismore The Age of Grace Viognier - 92 PTS - TA |
| 2018 Lismore The Age of Grace Viognier - 92 PTS - VINOUS |
| 2018 Lismore The Age of Grace Viognier - 90 PTS - W&S |
| 2017 Lismore The Age of Grace Viognier - 93 PTS - VINOUS |
| 2017 Lismore The Age of Grace Viognier - 92 PTS - IWR |
| 2016 Lismore The Age of Grace Viognier - 93 PTS- WRO |