

LAMBERT

ESTATE WINES

2023 Up In the Air Viognier

About this wine

It's the distance that separates us yet brings us together. As we gaze at the clouds passing by, it is the question with which we are left to ponder.

Wine Profile

Vintage:	2023
Wine Type:	Dry White Wine
Varietal:	Viognier
Appellation:	Barossa Valley
Harvest Date:	March 2023
Acid:	6.18 g/l
pH:	3.33
Bottling Date:	June 2023
Residual Sugar:	0.4 g/l
Alcohol %:	13

Tasting Notes:

Vibrant aromas of stone fruit, lychees, and rose petals with a subtle ginger spice fill the glass. A luscious palate follows, with more stone fruit and rose petals as well as citrus blossom and spice. This wine dances on the palate, with a rich mouthfeel that is balanced by crisp acidity.

Winemaker Notes:

The destination of the Viognier has always been up in the air. It was planted 13 years ago to be used as a blending component with our Shiraz. But every year the winemakers debate about releasing a small batch to show the versatility of this white grape variety. 2023 was another great vintage and it became the sixth time we decided to show off what we can do with this unique variety. Picked at just the right time, cold fermented to enhance the beautiful aromatics and minimal intervention allowed us to showcase this beautifully fragrant and rich in texture Viognier.

Food Pairing: Roast turkey, Poached salmon, Savoury Orange Chicken, Baked Brie with Apricots

Production: 178 cases



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