



## 2010 YERINGBERG VIOGNIER

### Review Summary



**94 pts** “Light straw-green; a high class grower and maker of viognier, able to invest the wine with clear-cut peach and apricot varietal fruit without any heat or weight on the finish. What’s more, it will have time in the cellar without protest if you decide this is the way to go.”

**James Halliday**  
Australian Wine Companion  
2013

**91 pts** “The 2010 Viognier was aged 5 months in seasoned oak. It offers pronounced lychee and white peach aromas with supporting notes of jasmine, pink guava and fennel seed. Dry and medium bodied with just enough viscosity, it fills the mouth with ripe stone fruit flavors and medium-high acid, giving a long pure finish.”

**Lisa Perotti-Brown**  
erobertparker.com  
June 2011

**90 pts** “Smooth and round, a juicy, effusive mouthful of pear, spice and tobacco flavors, remaining light and vibrant through the deftly balanced finish.”

**Harvey Steiman**  
winespectator.com  
2012

**90 pts** “Light gold. Ripe nectarine and pear on the nose, with complicating notes of violet, orange zest and honey. Fleshy and supple in texture, with sappy pit fruit flavors picking up spiciness with air. Provides very good palate coverage and shows a hint of sweetness on the clinging, spice-accented finish. This would be great with a coconut-based Thai seafood curry.”

**Josh Raynolds**  
Stephen Tanzer’s International Wine Cellar  
July/August 2011