

2014 YERINGBERG VIOGNIER

Review Summary



94 pts “One of the best viogniers around. It is very complex and rich, with both barrel ferment and varietal fruit (apricot and fresh ginger) to the fore, the force of the finish and aftertaste unique to Yeringberg, seeming to be alcohol warmth, but it can’t be.”

James Halliday
Australian Wine Companion
October 2016

92 pts “Pale gold. Vibrant aromas of ripe orchard and pit fruits are complemented by hints of chalky minerals and pungent flowers. Juicy and concentrated but energetic on the palate, offering sappy pear and nectarine flavors that show very good clarity and minerally lift. The pit fruit and floral notes repeat on the energetic finish, which shows strong cut and persistence.”

Josh Raynolds
Vinous
October 2017

91 pts “An opulent viognier with spicy baked peach fruit, this is cool and dense, lasting with clean, zesty flavors. Pour it with mussels in a curry broth.”

Joshua Greene
Wine & Spirits Magazine
October 2016

90 pts “The 2014 Viognier has a profoundly scented nose of lychees, spiced pears, baked peaches and rose water. The palate has a lovely oily texture with a lively acid backbone to balance and tons of perfumed tropical fruit and spice flavors lingering long into the finish.”

Lisa Perrotti-Brown
Robert Parker’s The Wine Advocate
June 2016