

## 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

**93 pts** “Another very floral and exciting offering from this producer. It shows elderflowers, dried jasmine, melon drops, yellow nectarines, candied papaya and a touch of straw. Full and round on the palate with lots of apple pastry and stone fruit layers. There is also a fine smattering of acidity that carves out a defined texture.”

**Nick Stock, JamesSuckling.com**  
August 14, 2018

**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 mineral lift. The pit fruit and floral notes repeat on the energetic finish, which shows strong cut and persistence.”

**Josh Reynolds, 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