

2017 YERINGBERG VIOGNIER

Review Summary



94 pts “Hand-picked, part early for acidity, part late for flavor, crushed and destemmed, a mix of wild and cultured yeasts, 11 months in used oak. With none or little mlf, viognier is a notoriously perverse variety, but Yeringberg has exceeded itself here. There is undoubted varietal character, but it hasn’t been at the cost of heavy phenolics.”

James Halliday
Halliday Wine Companion
2020

93 pts “Very attractive peaches and apricots, set in fresh, ripe mode. The palate has smooth, round and gently creamy texture with immediate appeal.”

Nick Stock
JamesSuckling.com
June 26, 2019