

2011 YERINGBERG VIOGNIER

Review Summary



94 pts “Bright, light straw-green; very skilled winemaking - and the advantages of the vineyard - have combined to invest the wine with very clear varietal flavours of apricot allied with a richly textured finish.”

James Halliday
Australian Wine Companion
2014

91 pts “This Viognier tries to show restraint, losing some ebullience but still managing to pull together into a focused, distinctive white. Finishes with finesse.”

Harvey Steiman
WineSpectator.com
2013

90 pts “Light yellow. Lemon curd, peach and white flowers on the perfumed nose. Light-bodied and precise, offering zesty citrus and orchard fruit flavors and a touch of candied ginger. Closes clean and nervy, with persistent spiciness and very good cut.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2012

90 pts “The 2011 Viognier received no malolactic fermentation and no new oak. It was all barrel fermented in seasoned puncheons, 50% with wild yeast and aged 8 months in oak. The nose is perfumed with notes of honeysuckle, jasmine and apricots over hints of fresh pears and nutmeg. Light to medium-bodied, it fills the mouth with peach and apple flavors marked by refreshing acidity, finishing long, with some baking spices and white pepper coming through. Drink this one now through 2014.”

Lisa Perrotti-Brown
The Wine Advocate
June 2012