

m e l d v i l l e

Viognier 2022

VQA Lincoln Lakeshore

Harvest Date: October 11

pH: 3.43

TA: 7.1

Average brix: 21.6

Alc: 12.5%

Production – 620 bottles

Follow a fairly very wet late fall in 2021 and a very cold snap in January of 2022. This cold event was troublesome, some varieties such as Pinot Noir, Pinot Gris and Sauvignon Blanc being badly damaged. Winter continues well into April with a cooler than normal temperatures. Summer months were favourable for grape growing with lots of sun and heat with just enough rain, maybe too heavy at times but just enough at the right times!! Conditions for harvest were very good, fruit quality was impressive but yields were lower than normal.

Grapes were grown on a lakeside property in the sub appellation of the Lincoln Lakeshore owned by Tony Martin. Vines planted on a south facing slope giving full potential for full ripeness and great fruit character.

The grapes were hand harvested, destemmed and crushed before pressing. The juice was transferred to French oak barrels for fermentation after settling. Cool fermented using a selected yeast, this wine has developed a rich texture being aged on its lees for 6 months with some minimal stirring. The wine was filtered before bottling.

Tasting Note: Elegant aromas and taste of white peach and pear with fresh cut wild flower, this wine shows some nice texture with a fresh balance of acidity. It will develop more texture and intensity with some short term aging .

