

## Lismore Viognier

### Lismore Estate Vineyards

#### South Africa - Western Cape - Cape South Coast - Overberg

This is a Greyton WO.

Balance is the key to this wine. Viognier is an aromatic and generous varietal, it benefits from barrel maturation and lees contact with a fuller mouth feel and increased texture. This combined with the firm acid backbone and intense fruit will allow this wine to integrate beautifully and gain further complexity over the next 3-5 years.

Rich, lush and decadent. Viognier is a gorgeous variety. Honeysuckle, peaches and dried apricot with a lingering citrus finish. A clean fresh acidity supports the extravagance of the nose and the palate.

### Specifications

<b>Appellation</b>	Cape South Coast - Overberg
<b>Varietals</b>	100% Viognier
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	decomposed shale
<b>Vinification</b>	The grapes were picked at optimal ripeness and whole bunch pressed, slowly extracting the juice at a rate of 500 liters per ton. The juice was settled for 48 hours and was racked into burgundian barriques (1st fill) for fermentation and maturation. The wine was left on the lees with regular batonnage for 11 months.
<b>Pairings</b>	Lighter styles are often paired with curries and the like. This Viognier is different. We recommend medium bodied meals that are intense and complex. For example: - Sesame encrusted tuna marinated in a blend of orange, lemon and lime juice spiced with sesame oil and balsamic vinegar " seared on a wood fired grill and served with griddled vegetables, or - Free range duck breast smoked with Darjeeling tea and coriander leaves. Set on a cinnamon poached pear glazed with a gooseberry jus. In both of these dishes, the fruit and floral aspects of the wine are complimented by the exotic and aromatic elements in the dish which are also highlighted by the spiciness from the oak fermentation; the fresh acidity freshens the palate, and yet the Lismore Viognier has the body to hold up against the weight of the duck or the tuna. It is also gorgeous with a well laid cheese platter.



### Reviews and News

2015 Lismore Viognier - 89 PTS - WE

2015 Lismore Viognier - 89 PTS - VINOUS

2014 Lismore Viognier - 95 PTS - TA

2014 Lismore Viognier - 90+ PTS - WA