

## 2015 Cliff Edge Viognier

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### Winemaking note

Cliff Edge Viognier is sourced from a single block within the picturesque Hollows vineyard planted at the northern foot of Mount Langi Ghiran in the Grampians region of Western Victoria. Hollows delivers fragrant wines with intense flavour and zesty acid; a perfect wine for pairing with fresh, textured dishes such as Thai salads and seafood.

Viognier thrives at Hollows, with lifted floral and spice aromas and layering of flavours on the palate that is under-pinned by a lively and pure acidity. Fruit was selectively hand-picked and whole bunch pressed to barrel with full solids for natural and wild fermentation. Barrels were stirred intermittently for three months following fermentation, before being left untouched to mature on lees for 10 months to build texture and complexity around the mouth-watering acid.



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### Technical analysis

**Fermentation method** Pressed to old French barrels where it saw a slow, cool fermentation to preserve aroma and flavour. | **Alcohol** 12.5%

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## Tasting note

**Colour** Pale Straw, fresh green tinge.

**Aromas** Fresh, vibrant aromatics of white peach and nectarine, hints of honeysuckle.

**Palate** Lively natural acidity carries flavours of stone fruits and spiced honeyed apricot across the palate, underpinned by a creamy texture achieved through barrel fermentation. Finishes fresh and crisp with hints of spice.

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*“...white peach and nectarine, hints of honeysuckle.”*



## Vineyard details

Harvest 100% Hand | Late March 2015

Vineyards Hollows | Region Grampians