



THE ISLANDER
estate vineyards



2022 VIOGNIER

The Islander Estate Vineyards produces elegant French styled wines handcrafted in Australia's most remote & surprising wine region - Kangaroo Island.

THE VARIETAL RANGE

The Islander Estate varietal range offers affordable & delicious every day table wines designed to complement our premium wine ranges. No matter what's on the menu The Islander range offers a wine style to complement.



VARIETY	100% Viognier
COLOUR	Deep Straw
NOSE	Fresh apricots, honey, orange blossom
PALATE	Apricots, dried fruit, roasted nuts
FINISH	The creamy textural middle palate gives way to fresh acidity on the finish.
FOOD PAIRING	A rich fish like poached salmon or play on its spice notes to pair with Thai or Indian dishes

WINEMAKER'S NOTES

Made in tiny quantities, the Viognier grapes are wild fermented in oak barrels, then cold settled for 24 hours before the wine is placed in 400L seasoned French oak puncheons for ageing, with lees stirred for 3 months. Malolactic ferment is avoided to preserve freshness & acidity. After ageing, the wine is filtered & hand bottled with less than 50 cases produced.

CELLARING	Designed to drink now or cellar for up to 5 years
REVIEWS	Not yet reviewed
TECHNICAL	Alcohol: 12.5% Total Acidity: 6.0 pH: 3.36