

Lismore 'The Age of Grace', Cape South Coast, Viognier 2019



This expressive Viognier seduces you with the beautiful perfume of honeysuckle and orange blossom and a textured palate of apricot, kiwi and pineapple. A sensual and exotic experience.

Producer Note

Californian Samantha O'Keefe has found paradise and the perfect terroir. Tucked into the foothills of a dramatic mountain range at the bottom of Africa, Lismore Estate Vineyards was born alongside her nascent family. A passionate vision, combined with vines planted at 300 metres, which are chilled by winter snow and nourished by the African summer sun, produces classic, cool climate wines which are rich, complex and lovingly hand-crafted.

Vintage

A mild winter brought heavy rains, helping to offset the years of drought seen in recent years. Warm conditions led to early budbreak, however a cold snap meant it was uneven, leading to reduced yields. The conditions in spring oscillated between cold and warm temperatures, combined with windy conditions, which led to risk of disease pressure in some vineyards. Early summer was warm and steady, with hot spells which enabled the vines to develop. Regular, light rain showers and relatively cool day and night temperatures were common during the pre-harvest period. January to the end of March was cooler than usual, with the exception of a few moderate to warm days during February. Good ripening conditions resulted in high sugar and acidity levels bringing about excellent wine quality for the 2019 vintage.

Winemaking

The grapes were picked and whole bunch pressed, slowly extracting the juice at a rate of 550 litres per tonne. The juice was settled for 48 hours and then racked into a combination of seasoned 225 litre Burgundian barrels, where it was matured for 10 months. 10% of the production was fermented and matured in a 600 litre egg-shaped tank, retaining the purity of fruit. Balance is the key to this wine. Viognier is an aromatic and generous varietal, it benefitted from the barrel maturation and lees contact creating a fuller mouth-feel and increased texture, which is beautifully balanced by the firm backbone of acidity.

Tasting Note

This expressive, barrel-fermented Viognier seduces you with the beautiful perfume of honeysuckle and orange blossom and a textured palate of apricot, kiwi and pineapple. A sensual and exotic experience.

Grape

Viognier 100%



Winemaker:	Samantha O'Keefe
Region:	Western Cape
Sub region:	Cape South Coast
Country:	South Africa
Alcohol:	13.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	2.8
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	5596519A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam