



Yalumba

Distinguished Sites

FSW BOTRYTIS VIOGNIER 2023

Dewy mornings, soft mists and warm sun on ripe grapes - perfect for 'Botrytis cinerea' and the naturally alluring Viognier grape to create the golden nectar that becomes FSW.



VINTAGE CONDITIONS

Plentiful rain in spring and temperate conditions ensured the Viognier bunches had ample leaf cover during the growing season. Mild conditions in January and February allowed even ripening and development of typical Viognier flavours. Intermittent rain during vintage enabled excellent infection and growth of Botrytis cinerea, reaching full flavour in mid April.

TERROIR/PROVENANCE/REGION

The flavours of Viognier have a wonderful synergy with the flavours of botrytised wines and Wrattenbully seems to be a perfect region for making them. Fruit ripens naturally with high sugar and rich flavours in the warm summer and then waits for autumn with dewy mornings and sunny days to initiate and sustain the growth of the Botrytis fungus. Botrytis metabolises the berries, desiccating them, increasing the sugar concentration and contributing its unique flavour.

TASTING NOTES

The wine is pale gold in colour. Aromas of intense honeysuckle, musk and vanilla with notes of lemon thyme and ginger. The palate, with high residual sugar, is long and luscious with opulent flavours of stone fruit and spice. The balance is perfect, delicately poised between sweetness and acidity with a memorable, lingering finish.

FOOD PAIRING

Delicious with tarte Tatin and cinnamon ice cream, Baklava or lemon curd and Italian meringue tartlets. Also pairs wonderfully with blue cheese.

WINEMAKER	Heather Fraser
HARVESTED	21 April 2023
REGION	Wrattenbully
TOTAL ACIDITY	7.3 g/L
PH	3.83
SO2	215 mg/L
ALCOHOL	10.5%
RESIDUAL SUGAR	160 g/L
CELLARING	Drink now - 2028

