

Sanguine Estate Heathcote

2005 Chardonnay Viognier Report



Winemakers Report

As a result of the very favourable response to the 2004 Chardonnay / Viognier blend, it was decided to repeat this style again with the 2005 vintage. This time around however, there was less Viognier due to inclusion of Viognier in a number of Shiraz ferments. Accordingly, the Chardonnay was picked a little riper to provide more fruit weight.

The Chardonnay and Viognier grapes were whole bunch pressed, co-fermented in barrel and matured for 7 months in new and one year old French barriques.

Tasting Notes

The aim once again was to create a fresh new world style of wine with moderate oak influence and crisp acidity to enhance the tropical fruit character of the wine.

Fresh acidity and soft sweet fruit make this an ideal summer wine.