

# BORDERTOWN

## VINEYARDS & ESTATE WINERY



### VIOGNIER 2020

Viognier is another varietal originating from France as a minor component blend grape that left to find fame and fortune elsewhere in the wine world. New world wine regions create Viognier wines that are open and fruity, bursting with bright, expressive aromas and flavours. Ours is no exception – it's a lush wine with lovely peach and pear fruit. Ideal with spicy foods.

#### BC VQA CERTIFIED

- Grapes:** 100% estate grown
- Vineyard Location:** Osoyoos, British Columbia
- Exposure:** West
- Varietals:** Viognier 100%
- Grape Yield:** 6.0 Tons/Acre
- Soil Composition:** Gravel w/ light colour sand and heavy soil
- Date of Harvest:** September 30, 2020
- Brix Level:** 23.3
- Fermentation:** Cultured Yeast
- Duration:** 24-28 days
- Temperature:** Allowed to rise to a maximum of 17°C
- Malolactic Fermentation:** None
- Alcohol:** 12.5%
- Residual Sugar:** 1.23 g/l
- Maturation:** None
- Filtration:** Yes
- Production:** 375 cases
- Aging:** Drink now – best within five years
- Colour:** Light Gold
- Nose:** Pineapple, apricot, pear, melon
- Flavour:** Peach, pear, white flowers
- Serving Temperature:** 10°C
- Serving Suggestions:** Spicy dishes, Asian fare, four cheese pasta, risotto, teriyaki chicken or salmon, grilled chicken.
- Awards/Accolades/Ratings:** **Silver Medal** - National Wine Align Awards 2021  
**John Schreiner – 90 Points**  
 “This wine begins with aromas of apricot, citrus and white pepper. This leads to a fruit basket of flavour, including apricot, apple and pineapple. A spice note gives the wine a savoury finish.”

