

BORDERTOWN

VINEYARDS & ESTATE WINERY



VIOGNIER 2025

Viognier is another grape varietal from France that has found fame in New World wine producing countries, where it is front and centre as a single varietal rather than part of a blend. These are 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: 1.0 Ton/Acre
Soil Composition: Gravel with light colour sand and heavy soil
Date of Harvest: September 24, 2025
Brix Level: 25.5
Fermentation: Cultured Yeast
Duration: 24-28 days
Temperature: Allowed to rise to a maximum of 17°C
Malolactic Fermentation: None
Alcohol: 13.5%
Residual Sugar: 1.86 g/l
Maturation: None
Filtration: Yes
Production: 481 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** - Pacific Rim Wine Competition 2026
John Schreiner – 90 Points
“This is a classic Viognier – full-bodied with flavours of guava mingled with grapefruit.”

