



RUSTY MUTT



RUSTY MUTT CATNIP VIOGNIER

McLaren Vale / 2017

COLOUR

Light straw with youthful green hues.

NOSE

A complex array of kaffir lime, fresh green bean, apple, mango and pineapple characterise the fresh intense aroma.

PALATE

The mid palate is full and round, with a fine texture, spicy herbaceous fruit and a great seashell minerality. Bright citrus zest acidity brings the wine to a fresh clean finish.

WINEMAKING

Grapes were machine harvested in the cool of the night and pressed immediately. Transferred to stainless steel with selected yeast for fermentation. The wine was then filtered and bottled as soon as possible to provide a great textured wine.

FOOD PAIRING

Try with crustaceans, shellfish, white fleshy fish, pork, turkey or carbonara.

VINTAGE REPORT

2017 Vintage was set up by an abundant winter and spring rainfall. Cooler spring weather delayed bud burst and spring growth. The vines flourished due to excellent sub soil moisture, with good shoots, flowering and then fruit set. The continued cooler weather over the summer months resulted in restored, less stressed vines with healthier canopies. These healthy vines led to great yields and fragrant fruit length and flavour.

QUICK NOTES

REGION

McLaren Vale, South Australia

GRAPE VARIETY

100% Viognier

WINEMAKER

Scott Heidrich

ALCOHOL / VOLUME

13.5 %

TITRATABLE ACIDITY

6.84 g/L

P.H

3.27

CELLAR POTENTIAL

5 - 8 years

OAK

n/a