



RUSTY MUTT

RUSTY MUTT CATNIP VIOGNIER

McLaren Vale / 2019

COLOUR

Light straw with green and golden hues.

NOSE

A complex blend of lime, orange peel, grassy herbs, tea leaves and quince.

PALATE

The palate has a lovely weight and mouthfeel. Herbs, spice and apple, with lime zest and clean acidity on the 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

Match with sashimi, Thai spice, crustaceans, shellfish and light pasta dishes.

VINTAGE REPORT

The 2019 vintage was a season of contrasting temperatures and dominated by a distinct lack of rainfall. Even though there wasn't much rain in the lead up, mild conditions delayed ripening. This, in conjunction with a lighter crop produced great flavours and intense colours.

QUICK NOTES

REGION

McLaren Vale, South Australia

GRAPE VARIETY

100% Viognier

WINEMAKER

Scott Heidrich

ALCOHOL / VOLUME

13.5 %

TITRATABLE ACIDITY

6.12 g/L

P.H

3.4

CELLAR POTENTIAL

3 – 5 years

OAK

n/a

