

# Travellers

## Shiraz Viognier 2023

### PRODUCTION & TASTING NOTES

**Harvest:** Night-picked shiraz were harvested by a latest technology machine from a major vineyard in Ballandean, 820 m asl; and taken into the winery on March 24. Viognier was hand harvested on March 31. The spring conditions were excellent due to a cool start providing a late budburst, late flowering and a late fruit set. Rainfall was adequate. The growing season was excellent, warm, not hot, and from January mostly dry through to April and with slow ripening. A great year for mid-weight red varieties that develop crunchy aromatic fruit such as this wine. The harvest rating for the season is super good, 9/10.

**Terroir:** The Granite Belt describes its soils very well. This white dirt originates from the large granite boulders, hillsides, even mountains randomly strewn all over the region. Weathering happened in late Silurian to early Devonian times, 420-390 million years ago. These fine white granitic sands or gravels of quartz and felspar are highly reflective, great for ripening shiraz at elevation. The shallow topsoils are infertile, free draining, constraining vine vigour and crops are low, 2-5 t/ha. This soil definition prescribes the character of wine acidity of Granite Belt wines as naturally medium to high, unadjusted.

**Production:** Grapes were taken into closed Ganimedes fermenters for cold soaking 72 hours, and the viognier (4%) added midway to coferment (natural yeast) with the shiraz for 6-7 days, the shiraz 13.5 Be, the viognier 14.5 Be; then pressed off skins to ferment dry in tank. An extra barrel of wild fermented viognier on solids was added. After racking malolactic bacteria are added and fermentation completed in tank. Maturation is in barrel for 6 months; 80% French, 20% American, a mix of 3 to 4-year-old medium toast hogsheads, no new oak is used. Early bottling and low use of oak is important for the preservation of the delicate tannins in this grape when grown in this region.

**Taste:** The nose of this cool region-grown shiraz viognier shows aromatic delicacy of purple flowers that viognier accentuates. Following on are the soused fruits, black fruits and balsamic aromas of ripe shiraz after seasoned light barrel aging. Tannins are plush and fully softened giving palate roundness, expressive of shiraz of cool region origins. The palate tapers to profound softness and demonstrative lemon acidity and a purple fruit brightness to finish. This is as plentiful as the granite soils give. Wine is understated, singularly exuberant in its new fruits evolution, and in sync with its granite terroir.

**WHY SHIRAZ VIOGNIER?** We believe that cool climate shiraz (or syrah) has aromatic characters unlike the chunkier and sweet essence styles of warm regions. Granite Belt shiraz is a sleeker drink in its natural state where small amounts of white viognier grape elevate the perfumes of violets and red flowers from a climate that accentuates these two grapes.

100% Ballandean Sub-region | 13.5% alcohol | < 2 g/L sugar | pH 3.62 | TA 6.5 g/L | VA 0.33 g/L | 8.1 standard drinks | 94 points

Winemaker | Peter Scudamore-Smith | Master of Wine (1991)  
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