ESTD 1842
TANNERS
WINE MERCHANTS


Freshly-picked Viognier at Harvest in Hawke's Bay, New Zealand

Taste the Grape: Viognier

Mixed Six

INTRODUCTION

There are many factors that contribute to the flavour of a wine, including the winemaking process, but the single most important is the grape variety. Our Taste the Grape Mixed Six offers the opportunity to sample five different styles from across the world, all made from the same grape variety, providing insight into its unique character and versatility.

VIOGNIER AROUND THE WORLD

When it's good, Viognier is a peach-scented, round, rich white with a succulent edge and a nuttiness that gets more pronounced with age. This is an ancient variety believed to have originated in Dalmatia (present-day Croatia). It was brought to the Rhône Valley, its spiritual home, by the Romans. By the late 1960s, it was very rare, almost extinct, in the Rhône, mostly found on the granite slopes at Château Grillet but since then, it has undergone a renaissance and is now planted in many wine-producing countries around the world.

TYPICAL FLAVOURS:
Peach • Apricot • Blossom

FOOD PAIRING:
Aromatic Pan-fried white fish • Porchetta • North African spices

HOW TO SAY: Vee-on-yay

Best grown in a **moderate climate** to ensure the acidity is prominent enough and alcohol is kept in check. This medium to full-bodied white variety takes well to oak use, which adds vanilla flavours and can develop honey notes with age. **Condrieu**, in the Northern Rhône, is Viognier's home where it is the sole grape variety permitted. It is used in the production of many Côte-Rôtie red wines, with up to 20% Viognier permitted to 'lift' the Syrah. Also found in **Italy,** across the **South of France,** and further afield – **California, Australia, South Africa, New Zealand and Chile.**

THE WINES

1. Fina 'Vola Vola' Viognier, Sicilia, Italy x 2 — Bin No: IW035

With straw colour, a very, very silky texture and loads of weight, this is a great example of Viognier. Dynamic producer, Bruno Fina, grows the grapes at an altitude of 750m, ensuring that the delicate orange and apricot aromas are kept intact.

2. La Petite Ferme Viognier, Franschhoek, South Africa — Bin No: KW022

Peach fruit combines with frangipane to give a complex wine with spicy hints and underlying almond nuttiness. Some barrel maturation has given depth and concentration rather than oaky flavours.

3. Churton Viognier, Marlborough, New Zealand — Bin No: NW045

Wonderful Viognier with aromas of peach and blossom leading to a concentrated palate, with white fruits and good freshness - much more elegant than many.

4. Andrew Murray Vineyards Viognier, Santa Barbara, California — Bin No: UW048

From Santa Barbara County, this super Viognier delivers fresh, intensely aromatic wafts of tangerine, white flowers and passionfruit. The palate is creamy, almost oily in texture, with luscious peach and apricot notes coming to the fore. Delicious!

5. Condrieu, Coteaux de Chery, André Perret, Rhône Valley — Bin No: RW020

A clean fresh nose, with floral tones. Very attractive on the palate with super balance, the freshness coping admirably with the rich weighty, white peach fruit, underlined by a chalky mineral note. Super succulent on the finish.

SYMBOLS: vegetarian vegan organic biodynamic

Ordering from Tanners

For up-to-date pricing and additional wine information, please visit our website and type the Bin No. of the wine you're interested in, into the search box.

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We look forward to hearing from you.
Tanners Sales Team

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