

SubRosa

2022 Grampians Viognier



"Length, power and dare - this wine has it all."

Halliday Wine Companion



ABOUT SUBROSA

Life partners Adam Louder and Nancy Panter proudly introduce small-batch SubRosa wine from selected fruit grown in the cool Victorian Grampians and Pyrenees ranges.

Adam's winemaking experience working 39 vintages in 25 years in Bordeaux, Napa Valley and Australia, leads to complex individual wines.

REVIEW

"Light straw-yellow colour. Apricot, turmeric spice and vanilla flower aromas. A full style: rich stone fruits are well balanced by a melange of exotic oak spices all bound by fine acidity and a brush of peach skin phenolics. Great length and all the power still focuses into a detailed finish. More to be enjoyed with food than alone," The Real Review, 93 Pts.

FOOD PAIRING

Share with friends and seafood including prawns and scallops along with poultry, and lamb, thanks to its texture and aromatics.



TASTING NOTES

Beautiful aromas of stone fruit. Medium bodied and rich with nice acidity.

GEOGRAPHIC ORIGIN

Grampians, Wine of Australia.

WINEMAKER

Adam Louder

WINEMAKING

12 months in French oak. 15% new oak. Vegan.

VINEYARD

Hand picked from a small plot of vines nestled in the North Easterly section of the Grampians region.

VINTAGE

Cool spring and mild summer temperatures led to a slow ripening season. Yield was low, but the quality was good.

SubRosa Viognier is only crafted when the grapes have the texture and flavour to Adam's liking.

GRAPE VARIETY

100% Grampians Viognier

ABV

13.5% / 8 Standard Drinks

QUANTITY

120 dozen

AGEING NOTES

Drink now - 2029



SubRosa Wine
www.subrosawine.com
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Contact:
Nancy Panter, 0478072259
nancy@subrosawine.com