

SubRosa

2022 Grampians Viognier



"Its flourish of spice notes putting on quite a show."

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 40 vintages in 25 years in Bordeaux, Napa Valley and Australia, leads to complex individual wines.

REVIEW

"It spends 12 months in French oak (15% new), which occasionally sets off alarm bells, but in this case, it was astute winemaking. The fruit has more than enough intensity to match, and when added to the texture afforded by the oak, we have a wine that is quite something. This wine is neat, and, yet, this wine is dramatic. It's soft, powerful, stone-fruited and lengthy, its flourish of spice notes putting on quite a show," Halliday Wine Companion, 95 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

Drink now - 2029



SubRosa Wine
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