



# LADY OF THE LAKE

VIOGNIER | FLEURIEU | 2021



The Lotus is the symbol of purity and beauty.... and with that in mind we have strived to preserve these features found in our Viognier imparted from the vineyard's position, soil and climate.

Grown in the Fleurieu Peninsula. This veteran vineyard of Viognier produces fruit with rich varietal flavours whilst retaining good acidity that we retain during fermentation in stainless steel and matured in neutral oak to help evolve the signature textural "oily" character of the variety.

Brilliant pale straw colour with slight green hue. Lifted aromas of varietal apricot, ginger, honeysuckle and a gentle waft of jasmine. The palate is layered and abundant with a melange of mouth filling ripe peach and pear fruit along with classic apricot kernel. Underneath are notes of creamy nougat, blanched almond and spice complexity which provide volume and meander through to a lingering, soft and supple finish that carries a warming embrace of stem ginger.

## Vinification:

- Picked in the cool of the early morning.
- Temperature controlled fermentation in stainless steel.
- Small portion is kept on lees in well-seasoned French oak barrels.
- Cold-stabilised and cross-flowed.
- Early bottling to retain varietal definition and freshness.

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This 'Sense of Place' has resulted in a wine that exhibits aromas of Honeysuckle, Pear and Vanilla. A supple, spicy medium-bodied wine, with fresh orchard and pit fruit flavours with a hint of Ginger.

*"There is so much we have to learn from her. She is planted in the mud and yet she blossoms."* – Jm Storm

## Vital Statistics

Varietal Blend: 100% Viognier

GI: Fleurieu

Alcohol by Volume: 13.5%

TA: 6.5 g/L

pH: 3.17

Glucose/Fructose: 0.3 g/L

750mL: 9330391000817

6 pack: 9330391000855

## Ingredients

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- Yeast nutrients.

At the time of bottling, this wine contained:

- 94 ppm Total SO<sub>2</sub>
- 35 ppm Free SO<sub>2</sub>

