



LADY OF THE LAKE

VIOGNIER | FLEURIEU | 2019



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 McLaren Vale subregion of 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.

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 hogsheads.
- Cold-stabilised and cross-flowed.
- Early bottling to retain varietal definition and freshness.

At the time of bottling this wine contained

- 110 ppm Total SO₂
- 36 ppm Free SO₂

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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: Viognier

GI: Fleurieu Peninsula

Alcohol by Volume: 13.5%

TA: 6.96

pH: 2.94

RS: 2.7 g/L

750mL: 9330391000817

Ingredients

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.

