Keith Tulloch Shiraz Viognier, Hunter Valley 2022

AKT0062022

Keith Tulloch

— New South Wales, Australia

Keith's Rhone training is wildly apparent in this fantastic Hunter Valley blend.

Production

Vintage experience in the Rhà´ne Valley during 1996 showed Keith Tulloch the magic of Viognier co-fermenting with Shiraz. The great reds of Cà´te Rotie are renowned for their small blended percentage of the white grape variety Viognier. Many of the beguilingly perfumed, silky textured, and finer tannin reds of the Rhà´ne are made in this way, and this certainly contributes in part to their young-drinking charm. When blended, Viognier can stabilize and enhance the colour of shiraz, bringing a glaze or sheen to the wine. A silky texture rather than a taste with floral aromas, heighten the Shiraz characters. A Rhà´ne Valley style, with the Shiraz co-fermented with 5% Viognier in open vats. Both varietal components are fully ripe when harvested late in the Vintage, producing bright richness of aroma and soft complexity to the palate. The wine is matured for 12 months in fine French oak barriques adding cedary complexity.

Tasting note

A Rhà´ne Valley style shows wonderful black fruit perfumes of super-ripe black-cherry with background hints of pretty white-flower jasmine. Fine French oak contributes with gentle vanilla and cinnamon spice. The palate is plush and velvety – the shiraz 95% shows as blackcurrant with dark berry richness and cassis adding a dense yet satiny gloss. Viognier 5% is about opulence with luxuriant polished softness with extra elements of flower and spice. Co-fermenting has gifted an extra degree of lift and length to the palate, combining the flavours for a great young drinking style.

Food Match

Great with nany food that's equally rich and smooth yet also offers a gently kick of spice. Try with Chinese spare ribs, beef stir fry or barbecued fish.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Hunter Valley

Winemaker:
Keith Tulloch

Grape Varieties:
Shiraz 95%, Viognier 5%

Suitable for:
No

Bottle Barcode:
9327969000225