

VINO FINO

Explore a World of Wine

YALUMBA FSW BOTRYTIS VIOGNIER 2023

375ml



Original price was: \$35.99. ~~\$24.99~~ Current price is: \$24.99.

Product Code:	6043	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	375ml
Sub Region:	Limestone Coast	Alcohol:	10.5%
Style:	Dessert	Grape:	100% Viognier
Variety:	Botrytis / Late Harvest	Natural:	Vegan Friendly



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2023 Vintage)

"Dewy mornings, soft mists and warm sun on ripe grapes - perfect for 'Botrytis cinerea' and the naturally alluring Viognier grape to create the golden nectar that becomes FSW.

The flavours of Viognier have a wonderful synergy with the flavours of botrytised wines and Wrattenbully seems to be a perfect region for making them. Fruit ripens naturally with high sugar and rich flavours in the warm summer and then waits for autumn with dewy mornings and sunny days to initiate and sustain the growth of the Botrytis fungus. Botrytis metabolises the berries, desiccating them, increasing the sugar concentration and contributing its unique flavour.

The wine is pale gold in colour. Aromas of intense honeysuckle, musk and vanilla with notes of lemon thyme and ginger. The palate, with high residual sugar, is long and luscious with opulent flavours of stone fruit and spice. The balance is perfect, delicately poised between sweetness and acidity with a memorable, lingering finish. Delicious with tarte Tatin and cinnamon ice cream, Baklava or lemon curd and Italian meringue tartlets. Also pairs wonderfully with blue cheese. 160 g/L RS"

Reviews for previous vintages below...

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94/100 Tyson Stelzer, James Halliday's Wine Companion (2020 Vintage)

"Yalumba have long been Australia's leaders in dry viognier, and here's proof their prowess extends to sweet. 109g/L RS. Viognier's unctuous glacé apricot finds an enticing place between the honey and exotic spice of botrytis. Carefully handled fermentation makes for a pristine style of impressive line and length. 2020 furnished the acidity to uphold freshness and poise. One of the greatest under this label yet."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch