



Passing Clouds

BENDIGO VIOGNIER

– 2024 –

COMPOSITION	Viognier	VINEYARD	Serpentine
HARVEST	7 th March, 2024	STRAIN	Sauvage
BOTTLED	2 nd July 2024	VESSEL	Stainless Steel
NUMBERS	Bé: 13.9, pH: 3.35, TA: 7.2, ABV: 14%		

Viognier is one of the more under-rated varieties and deserves much more of the spotlight, hence when we were blessed with the opportunity to get our hands on a premium parcel we jumped at it! Our sole purpose; minimal intervention to produce a wine showing true varietal character and finesse.

TASTING

Bright golden straw with water white hues, this Viognier is as true to style as it gets. An explosive array of apple blossom, honey suckle and white petals lead to aromas of apricot kernel, nectarine and passionfruit, all of which burst forth on the palate with a hint of flint and a mouthcoating, warm, almost oily viscosity. Bold and demanding attention, yet delicate and beautifully balanced, our 2024 truly speaks to the site it was grown, the vintage that was and the variety it unapologetically is.

VINEYARD AND VINTAGE

The Serpentine vineyard sits on the banks of the Loddon River 42 km north-west of the township of Bendigo. Soils of sandy clay loam over friable reddish clay with limestone pebbles. A warm dry climate with annual rainfall of 350mm. The vines are spur pruned with shoot and bunch thinning. Minimal irrigation and low rainfall with the sandy soils, results in a balanced canopy more reminiscent of a dry grown vineyard. Subsequently application of fungicide is rare and other intervention is minimal.

2024 was one of those years that viticulturally many yearn for! A wet season in 2023 meant there was ample moisture in the soil, and a warm, relatively dry growing season with warm days and cool nights throughout veraison meant the vines achieved phenological ripeness slowly and steadily. Harvested in the cool hours of the morning to retain aromatics, 2024 has delivered a crop to be proud of!

WINEMAKING

Straight to press with a portion whole bunch. Cold settled, before racking to fermentation vessel. Primary fermentation was allowed a temperature spike before being returned slowly to 11°C. No malolactic fermentation, resulting in a brightness and freshness. Minor fining, minimal sulphites, sterile filtration.

