

# RedHeads

## Studio Bar 'Limited Release'

Viognier • Langhorne Creek • 2022

*Our Studio Bar range is our small parcels of fruit that we sniff out that show great potential then lead to absolute gems in the winery, but we may not have the luck to land them again.*

*Our label was inspired by the bar in the original RedHeads Studio which was adorned by posters and stickers the team had whacked on there. While the bar and labels looked jumbled together without thought, the wine in the bottle was laboured over and meticulously hand-crafted to create a unique and individual wine with varietal flavours.*



Grape Variety: Viognier

Region: Langhorne Creek

The Story: Sourced from Marandoo in Langhorne Creek, we buy Viognier for Coco Rotie and pick it at the same time as the Shiraz so it's a fuller and riper style than many Viogniers out there. 2022 was a great vintage in Langhorne Creek and the free-run juice looked so good we drained it off, fermented it in some seasoned French oak and bottled it alone!

Winemaking: Gently pressed, early cut, free-run juice only to obtain purity in fruit flavours. Fermented in seasoned French oak barrels.

Tasting Notes: Lifted apricots and apricot nectar aromas with white blossom flower notes. A luscious palate with notes of apricot and apricot nectar and hints of lychee and spice from oak aging.

Food Match: A luscious wine that pairs with rich flavours such as roast chicken, turkey or prawns. Pairs particularly well with curries and spicy dishes or a salad with apricots to match the apricot flavours in the wine

Ageing: Drink now or within the next 5 years

Alc. Vol: 14%