



2022 / WEATHEREYE VINEYARD / RED MOUNTAIN

Viognier

BLOCK TWELVE

Flesh held in tension.

A concentrated, textural Viognier from WeatherEye's échalas-trained Block Twelve, with richness held in balance by salinity, freshness and restraint.

THE SITE

Block Twelve sits high on WeatherEye's steep north face, where Viognier is trained one vine to a post in the traditional échalas style. The exposed slope and naturally low-yielding vines produce small, concentrated clusters with unusually little juice. The resulting wine carries a natural density and depth that begin in the vineyard, not the cellar.

THE CELLAR

Picked at first light on October 7 and meticulously field sorted, the fruit was foot crushed and left on its skins for three days at cellar temperature. Native fermentation and malolactic conversion unfolded in a single new 500L Stockinger puncheon. The wine then remained undisturbed on its gross lees for 24 months, with only minimal stirring during malolactic, before being bottled unfiltered in November 2024.

THE WINE

Block Twelve sits at the meeting point of opulence and restraint. There is real flesh, with white peach, ripe pear and a broad, tactile middle palate, but the wine never tips into heaviness. A mineral line gathers beneath the richness and carries the wine toward a long, saline finish. With air, floral lift, crushed stone and a fine citrus bitterness bring greater definition to its breadth. Generous but composed, it is Viognier built as much on tension and salinity as on richness.



PRODUCTION	54 CASES
VARIETY	100% VIOGNIER
HARVEST	October 7, 2022
VESSEL	New Stockinger puncheon
ELEVAGE	24 months, gross lees
BOTTLED	November 2024 Unfined and Unfiltered