



## By Farr

By Farr Geelong Viognier is a nuanced and elegant white wine crafted in Geelong, Victoria. With its fresh peach and apricot aromas, complemented by a refined texture, it reflects the exceptional skill and vision of the Farr family.



### Geelong Viognier 2022

Victoria, Australia

#### Region and Vineyards

The **Geelong wine region** lies approximately **80 kilometers southwest of Melbourne**, known for its cool maritime climate and diverse soil types. This Viognier is crafted from fruit sourced from two distinct vineyards. The first, the **house block planted in 1994**, features friable red soil over limestone leading to sandstone, mirroring the soils of the Farr's Sangreal Pinot Noir and Chardonnay vineyards. The second vineyard, planted more recently, is rooted in **red ironstone soil**.

Viognier is a challenging variety, requiring careful attention due to its tendency to grow horizontally rather than vertically, its high water demand, and its vulnerability to sunburn. Despite these challenges, the growing season presented opportunities for great flavor development. After a wet winter and spring, the vineyard team maintained healthy canopies until disease pressure eased. The weather in February turned favorable, enabling the grapes to achieve significant depth of flavor by harvest in March.

#### Winemaking

The winemaking process for **By Farr Viognier** is both artisanal and precise. The grapes were **foot stomped** and left on their skins for over two hours to extract **phenols, flavor, and texture**. The fruit was then pressed, cooled, and transferred into barrels with solids intact, encouraging a **natural fermentation**.

As autumn progressed, gentle stirring prompted **malolactic fermentation**, which softened the wine's finish while enhancing its complexity. After aging for **11 months in barrels**, the wine was racked, fined, filtered, and bottled. This approach captures the essence of the fruit while adding depth and a lush textural element.

#### Tasting Notes

- **Color:** Pale gold with bright highlights.
- **Aroma:** Subtle yet expressive, with fresh notes of **peach, apricot**, and a hint of floral lift.
- **Palate:** Balanced and restrained, offering luscious fruit flavors with a refreshing **ginger-spiced** finish and a lengthy, vibrant aftertaste.

Alcohol :13,00 %

Composition: 100% Viognier



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM



## Geelong Viognier 2022

### Did You Know?

---

Nick Farr, who oversees winemaking at By Farr, was named **Winemaker of the Year** by Gourmet Traveller Wine in 2020. His approach to Viognier reflects his commitment to detail and his ability to tame a notoriously finicky grape variety to craft wines of remarkable finesse.

### Wine Pairing Ideas

---

- **Thai green curry with coconut milk and prawns:** The wine's freshness and stone fruit notes complement the aromatic spices and creamy texture of the dish.
- **Grilled salmon with ginger and lime glaze:** Its ginger-spiced finish harmonizes beautifully with the dish's zesty flavors.
- **Roasted chicken with apricot stuffing:** The wine's apricot aromas enhance the fruity and savory elements of the meal.
- **Soft-ripened cheeses:** Its luscious texture and aromatic profile pair well with creamy cheeses like Brie or Camembert.



#### James Suckling (JS) : 94 Points (2017)

---

*Although this shows some classic apple crumble as a viognier, it also sports some dried apricots, dried jasmine and dried honeysuckle. On the palate, it trades in mainly stone fruit but it also shows some tropical undertones of mangoes and papaya. The fruit flavors float with good integration across a sheen of pretty acidity. A rather long finish.*



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM