



Grape Varieties	100% Viognier
Winemaker	Nick Farr
Closure	Natural Cork
ABV	13%
Notes	Vegetarian, Vegan, Practising Organic

PRODUCER

Based in Geelong, around 80 kilometres southwest of Melbourne, Gary Farr and his son Nick make small quantities of single vineyard Pinot Noir and Chardonnay that rank among Australia's best. Gary has been making wine since the early 1980s in Australia (at Bannockburn) and Burgundy (10 vintages at Domaine Dujac). Not simply following in his father's footsteps, Nick has also carved out a stellar reputation of his own and was named Winemaker of the Year by Gourmet Traveller Wine in 2020. They work with multiple sites in the region that encompass a range of aspects and soil types, including loam, limestone and both red and black volcanic soils. This variation, together with a light touch in the cellar, lends itself to elegant wines of great complexity.

VINEYARDS

The By Farr Viognier consists of a blend of fruit from two vineyards. The first is the original house block, planted in 1994, which is on friable red soil over limestone leading to sandstone - similar soils to the Sangreal Pinot Noir and By Farr Chardonnay. The second vineyard is a younger planting of unknown clones in red ironstone soil. The Viognier is a challenging variety to manage as it has a tendency to grow horizontally rather than vertically, it needs a lot of water and can become sunburnt very easily.

VINTAGE

The 2023 vintage saw cool and wet conditions throughout the entire growing season. Spring was often wet, with record volumes of rain from September until December. The frequent downpours elevated disease pressure but also made access to the vineyards an arduous task from waterlogged earth. A small stretch of warmer conditions dried out the vineyards, followed by well timed rainfall rolling into summer. Fortunately, the appearance of sun in the critical weeks of flowering, allowed a healthy berry set. The 2023 wines of Geelong are aromatic and elegant, with varietal typicality shining through.

VINIFICATION

The Viognier grapes were foot stomped and left for two or more hours on skins to extract phenols, flavour and texture. The fruit was then pressed, cooled and put straight into barrel with all solids for a natural fermentation. Gentle stirring during the end of autumn encouraged malolactic fermentation, which softened the finish. The wine was then racked, fined and filtered before being bottled 11 months after harvest.

TASTING NOTES

A charming, subtly perfumed expression of Viognier with fresh peach and apricot aromas that lift onto the nose. The palate is restrained but luscious, with a ginger-flavoured freshness on the lengthy finish.