

# Tim Smith

## Viognier



### Tasting Notes:

There is a hint of oak on the nose and ripe stone fruit, ginger, fresh apricot and white cherry flavors on the palate. Bright, clean acidity keeps this wine feeling fresh with a subtle flintiness and spicy dry lemon tinged finish.

### Production Notes:

Whole bunches, pressed straight to a combination of mostly used and new barrels. Un-innoculated ferments, no MLF, and bottled after a short ageing on yeast lees. It's not the old fashioned 'apricots on steroids' style that has given this exotic variety a bad name.

### About Tim Smith:

Tim has a long winemaking history and has made wines under the Tim Smith label for 13+ years. Sourcing fruit from old vines (100+ yrs) across Barossa, his wines are superb expressions of the variety Barossa soils have to offer. Focus is on traditional Rhone varietals and hands-off winemaking. Wild yeast, mostly old oak, no fining/filtration. Total annual production around 5,000 cases.


### Cellaring:

Drink now through 2026

### Reviews:

2018: 91 Wine Spectator

2017: 93 Wine & Spirits



The thumbprint on Tim Smith's wine is his guarantee that these wines pass muster. If they don't meet his standards, they are not released.

### Eden Valley Facts:

- The Eden Valley wine region was registered as an Australian Geographical Indication in August 1997.
- Eden Valley is one of Australia's premier cool climate regions with vines dating back to 1847.