



**WINEMAKING ON THE FLY...WITH A PORTION FERMENTED ON SKINS  
FLORAL AROMS, SPICE AND STONE-FRUIT WITH SKIN CONTACT TEXTURE, WEIGHT AND INTENSITY**



**WINERY:** GREENSTONE VINEYARDS

**WINE NAME:** Gimme Some Skin....

**VINTAGE:** 2020

**GRAPE:** VIOGNIER

**ALC VOL:** 12.7%

**REGION/ SUB REGION:** YARRA VALLEY

**VINEYARD:** YARRA GLEN VINEYARD

**SOIL TYPE:** SILTY LOAM DEGRADED FROM ANCIENT SILURIAN MUDSTONE

**VINE AGE:** 20 YEARS

**IRRIGATION:** YES

**TRELLIS:** VSP

**ELEVATION:** 100M (330 FT)

**ASPECT:** EASTERN

**FERMENTATION:** MICRO FERMENTS, ONE OF WHICH 100% ON SKINS

**TIME ON SKINS:** 5 DAYS FOR SKINS MICRO FERMENT PRIOR TO PRESSING

**FINISHING:** 12 MONTHS ON YEAST LEES PRIOR TO BOTTLING

**VESSEL:** SMALL STAINLESS-STEEL TANKS

**SULFUR LEVEL:** SULFUR ADDED PRIOR TO BOTTLING

**VEGAN STATIS:** VEGAN

**WINEMAKER NOTES**

A portion of the grapes were fermented on skins for this charming wine, showing ripe apricot, fig, subtle spice and rich floral aromas on the nose, followed by a generously textured palate offering excellent weight and intensity. Harmonious and mouth-filling with elegant complexity.

**PUBLICATION HIGHLIGHTS**

**93 POINTS, WINE ORBIT**