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TASTING NOTES

Viognier 2007

Summary: An opulent aromatic white wine. From the first sniff in the glass, to the lingering aftertaste, this wine is full of apricot and Spring orchard flavours. The perfect accompaniment to creamy fish and white meat dishes, and warm afternoons.

Details: Pale gold in colour, this wine has a perfume that is enticing and overwhelming. It is a mix of apricot blossom, orange zest, melon, clove, and nutmeg.

In the mouth it is full of juicy orange and apricot fruit and rich crème brûlée, with a zing of acidity that gives it a fresh clean finish. It is a hedonistic, exotic wine, reminiscent of a lazy stroll through the perfume stalls of a Middle-Eastern bazaar.

Food Matches: Pan Fried Scallops with Lime & Ginger Mayonnaise, Veal Escallops with Orange Cream Sauce.

Origin:	Heathcote, Victoria,
Blend	Viognier 100%
Viticulture:	Vines planted in 2002. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. Low yielding to ensure richly flavoured grapes. Viognier hand picked February 23 rd .
Vintage:	Also a dry spring resulting in low soil moisture levels hence low crops produced in our Heathcote vineyard. Summer started hot and dry with excellent conditions for flowering then ripening of the grapes took place several weeks early.
Winemaking:	Hand picked grapes were crushed and pressed; free-run juice only was settled and then fermented at low temperature. After a cold settling, the wine was then stabilised, fined and filtered.
Bottled:	July 2007
Alcohol:	14.0% Milk products used to produce this wine and traces may remain Contains sulphites
Ageing Potential:	Enjoy now, or cellar for 2-3 years