

HEATHCOTE VIOGNIER 2008

- Summary:** An aromatic white wine, this wine is full of apricot and Spring orchard flavours. The perfect accompaniment to creamy fish and white meat dishes, and warm afternoons.
- 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 March 6.
- Vintage:** Again 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. Harvest occurred before the heat of March accelerated ripening and led to many cooked wines.
- 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:** August 2008
- Alcohol:** 14.4%
- Ageing:** Enjoy now, or cellar for 2-3 years



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