



<b>WINE</b>	<b>Millbrook Viognier</b>	
<b>VINTAGE</b>	2007	
<b>REGION</b>	Perth Hills	100%
<b>VARIETY</b>	Viognier	100%

#### VINTAGE NOTES

The 2007 season was near perfect with even and moderate temperatures and no summer rain. Crop yields were down as a result of the cold spring of 05/06 which reduced the fruitfulness of the bud wood, however with reduced yields comes improved quality. There were a couple of hot days in March but the overall growing season was early and moderate producing completely disease free fruit of optimal ripeness.

The Viognier (*vee-on-yeh*) displays full flavour development and phenolic ripeness. Viognier needs the warm-to-hot daytime temperatures with cooler evenings to maximise flavour evolution.

The fruit was crushed, chilled to 10°C and then very gently pressed to tank. The juice was settled at 10°C and inoculated with VL2 yeast. The temperature was then raised to 15°C for 14 days while fermentation occurred in tank. The wine was left on yeast for a further six months and stirred regularly for increased richness and texture. This Viognier was 95% tank fermented with 5% new barrel fermentation.

#### ANALYSIS

Alcohol 14.2%, pH 3.50, TA 5.1

#### TASTING NOTES

**Colour** Pale yellow-straw.

**Aroma** This wine displays intense apricot, white peach and ginger spice aromas with underlying white jasmine flower perfume.

**Palate** A hedonistic richness of palate true to this variety is supported by evident acid and intense ripe stone fruit and ginger spice flavours with a lingering finish. A full-bodied and slightly viscous wine which has the intensity and lusciousness expected from this truly flavoursome variety.

#### CELLARING

Enjoy now.

#### SHOW SUCCES

Silver	Decanter World Wine Awards 2008
Silver	Royal Melbourne Wine Show 2008
Bronze	Six to date

