



WINE	Millbrook Viognier	
VINTAGE	2008	
REGION	Perth Hills	100%
VARIETY	Viognier	100%

VINTAGE NOTES

The 2008 season was near perfect with even and moderate temperatures and no summer rain. 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 the tank. The wine was left on yeast for a further eight months and stirred regularly for increased richness and texture. This Viognier was tank fermented with 40% barrel fermentation.

ANALYSIS

Alcohol 14.5%, pH 3.68, TA 5.0

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

Bronze Perth Hills Wine Show 2009

