



<b>WINE</b>	Millbrook Viognier	
<b>VINTAGE</b>	2009	
<b>REGIONS</b>	Geographe	80%
	Perth Hills	20%
<b>VARIETY</b>	Viognier	100%

#### VINTAGE NOTES

The 2009 season was a fantastic vintage with even and moderate temperatures and no summer rain. 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 Geographe 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. The addition of 20% wild barrel-fermented Perth Hills wine has been added to increase complexity and improve the structure and balance of the wine.

#### ANALYSIS

Alcohol 14.5%, pH 3.60, TA 4.8

#### 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 wine that has the intensity and lusciousness expected from this truly flavoursome variety.

#### CELLARING

Enjoy now.

#### SHOW SUCCES

Bronze Sheraton Perth WA Wine Awards 2010

