



MILLBROOK

Winery

WINE	Millbrook Estate Viognier	
VINTAGE	2007	
REGION	Perth Hills (Estate)	100%
VARIETY	Viognier	100%
PRODUCTION	250 cases	

VINTAGE NOTES

Estate grown, the low-yielding Viognier was planted on well drained gravelly loam over red clay soils with a western aspect allowing the fruit to reach full maturity and great intensity of flavour. Utilising the VSP trellis system, shoots and bunches were thinned to keep cropping levels low. Typically Viognier is a late ripener and low-yielding variety.

Half of the fruit was handpicked and whole bunch pressed at 5°C to seasoned oak without clarification and allowed to undertake “natural” fermentation. The wine was aged in oak on lees for six months without sulphur dioxide until just before blending. The other half was whole bunch pressed to tank where it was allowed to settle. It was then racked and inoculated with an aromatic yeast strain and sulphur dioxide was added upon completion of primary fermentation. The two batches were blended to produce the resulting wine. Neither of the batches undertook malolactic fermentation. The wine was lightly fined, filtered and bottled in August 2007.

ANALYSIS

Alcohol 14.2%, pH 3.6, TA 5.0 g/l

TASTING NOTES

Colour	Clear and bright, pale lemon.
Aroma	Very intense aromatics of apricot, white flower and musk.
Palate	Dry, evident acidity with stone-fruit and marmalade sweetness and a creamy texture. A well balanced style that has a lingering flavour and is superbly suited to food, particularly rich flavoursome foods.

CELLARING

Enjoy now to 2009

SHOW SUCCESS

Gold	Perth Royal Wine Show 2008
Gold & Trophy	Perth Hills Wine Show 2008
Silver	4 Medals to date
Bronze	3 Medals to date

