

2010 VIOGNIER



WINEMAKING

Fruit – Selectively hand-picked, low cropped, estate grown fruit from Toolangi's Dixon's Creek vineyard.

Winemaking – Fermented in French oak and remained on yeast lees for 3 months.

Made at – Oakridge

Quantity – 180 Dozen

Alcohol – 12.5%

Closure – Screwcap

Approx retail price – \$25

TASTING NOTE

Fresh, pale straw with bright green hues.

Exotic nose showing intense floral aromas – ginger lily, jasmine and honeysuckle, followed by white nectarine and peach skin fragrance.

The palate is bright and fresh, loaded with white flowers, nectarine, melon-skin and more ginger lilies, followed by a twist of lemon-citrus acidity. It has a restrained and evenly structured medium body with interest, persistence and length.

A bright, youthful and fragrant Viognier that is varietally pure and expressive. It should provide good early drinking, but will build flavour and intensity with short to medium term bottle ageing.

David Bicknell, 2010

