



SILVER SPOON  
ESTATE



## VIOGNIER 2017

### The Cambrian White

Variety:	100% Viognier
Vintage:	2017
Harvest Date:	2nd March 2017
Vineyard Location:	South facing vineyards
Geology / Soil Profile:	Deep, red rocky clay loam (derived from Cambrian Rock)
Viticulture Practices:	Unirrigated vineyards, zero tillage, grass sward between rows, cane pruned
Yields:	Less than 1 tonne/acre
Alcohol:	13.0%
pH:	3.6
Production:	100 dozen (200 cases)
Bottle Packaging:	750 ml punted burgundy
Closure:	Stelvin ROTP Screwcap
Cartons:	6 bottles in branded cartons 2 x 3 laydown

#### THE 2017 VINTAGE:

2017 delivered excellent spring rains and occasional summer rainfall. The harvest was plentiful with delayed ripening. Despite the rain, the vines remained healthy and there was little pressure from pests and disease.

#### THE VINEYARD:

All fruit was estate grown, sourced from south facing slopes of the Dowd's Lane vineyard. The vines are unirrigated and very low yielding, at less than 1 tonne to the acre. They are cane pruned by hand and wrapped to a single wire trellis to encourage some bunch shading during the heat of summer.

#### THE WINEMAKING:

The fruit was harvested by hand, and then stored in a cool room overnight to lower the temperature. The grapes were bag pressed and fermented in stainless steel tanks at a constant 19°C to retain the fresh flavours. The Viognier was partially aged in new French oak barriques and bottled in September 2017.

#### TASTING NOTES:

This is a fresh and vibrant wine and an excellent match for spicy Asian dishes and seafood. There are passionfruit, pear and apricot notes with a hint of ginger. The oak supports a smooth, pleasing finish.