



VIOGNIER 2014

Mount Camel – Heathcote Region

91 POINTS 2016 James Halliday Wine Companion Book



VINTAGE 2014-

This is the first Viognier made from the south facing vineyard acquired in 2013. The grapes were picked in mid February following a long dry period at a low alcohol level and prior to the rains commencing. Despite a very hot summer, the deep roots enabled the vines to endure against the heat, leading to concentration of flavours and low disease pressure. Remarkably for a hot dry summer, the natural acidity in the fruit was preserved, thereby contributing to freshness and structure in the finished wine.

THE VINEYARD

In 2008 the Silver Spoon Estate was established – a 100 acre property of Cambrian soil. In 2013, we purchased the adjoining property of 150 acres of beautiful red Cambrian soil, including a mature 50 acre vineyard with plantings of Shiraz, Viognier, Grenache, Mouvedre and Tempranillo.

Our vines are planted on the deep Cambrian rock soil, on the north and eastern slopes of the Mount Camel Range, in the central Heathcote wine region. Our non-tillage practices encourage beneficial soil bacteria and fungi that provide nutrients for plant roots, improve water bearing capacity and assist the plants in resisting disease. We encourage a living vineyard and in keeping the vineyard fauna in balance and preventing hostile pests and disease from taking control.

These Viognier vines are unique because they have been grown in a non-irrigated vineyard, thus producing exceptionally low yields for this variety of grape. Some of the vines are derived from a clone from a village in the northern Rhone Valley.

THE WINEMAKING

Our Dowds' Lane Viognier grapes were hand-picked early in the morning on 12 February 2014, just before the first February rain. The grapes were placed in cold storage at 5 degrees, then gently whole bunched pressed. The grape juice was then fermented in a stainless steel tank under controlled temperature and left on lees for 6 months prior to bottling in late September 2014 under screw-cap.

TECHNICAL DATA

Alcohol:	12.6%
PH:	3.4

TASTING NOTES...

Quoting from Rob Hicks – Wine Educator – “With a light gold hue, this Heathcote white gleams brilliant in the glass. The racy bouquet offers apricot/stone fruit varietals characters well defined by fresh acidity and in balance with a structure both savory and mineral. That appealing promise plays out on the palate long and lean in an elegant style that, while outside the norm, is one to enjoy for its youth and follow into maturity”.

WINE PAIRING WITH FOODS:

Great with seafood, chicken, salads, or spicy food, or just to have as a white wine on a lazy afternoon with cheese.