



VIOGNIER 2015

The Cambrian White



VINTAGE 2015-

2015 was a great year. There were good spring rains. The summer was mostly dry, however a few short rain events maintained soil moisture until harvest. Favourable weather conditions meant that minimal fungicide treatment was required on the vines.

THE VINEYARD -

Our viognier block, from which this wine is produced, is unique in two respects. Firstly, it is south facing, which is an unusual orientation for vineyards in the Mount Camel district in the Heathcote region. The orientation protects the vines from harsh sun and hot winds. Secondly it is an unirrigated vineyard, relying on natural rainfall, and deep seated roots in the red Cambrian soil. Lack of irrigation provides low cropping levels, adding to the abundance of flavor found in this wine.

THE WINEMAKING -

Our objective was to provide a crisp, vibrant wine style. The grapes were hand-picked early in the morning during February at a Baume of 12.7. The grapes were placed in cold storage for five days and then gently whole bunched pressed. The grape juice was then fermented in a stainless steel tank under controlled temperature and left on lees prior to bottling under screw cap in October 2015.

TECHNICAL DATA

Alcohol:	12.7%
PH:	3.4

TASTING NOTES...

In appearance this wine is straw coloured, clean and bright in the glass. The nose displays aromas of pears, apricots and brioche. Pears and apricots flow through to the palate with the acidity providing a clean crisp finish.

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.