



SILVER SPOON
ESTATE



VIOGNIER 2016

The Cambrian White

Variety:	100% Viognier
Vintage:	2016
Harvest Date:	14 February 2016
Vineyard Location:	Southwest Vineyards
Geology / Soil Profile:	Deep, red rocky clay loam (derived from Cambrian Rock)
Viticulture Practices:	Un-irrigated vineyards, zero tillage, grass sward between rows, cane pruned
Oenological Data:	Yields – 1 tonne/acre
Alcohol:	12.7%
pH:	3.4
Production:	140 dozen (280 cartons)
Bottle Packaging:	750 ml punted burgundy bottles
Closure:	Stelvin ROTP screw cap
Cartons:	6 bottles in branded cartons 2 x 3 laydown

THE 2016 VINTAGE SEASON:

2016 was a very dry year. A heatwave early in the season in October impacted berry formation, resulting very low yielding vines with open bunches and small berries. The disease pressure was low and only a single fungicide spray was applied. There was sufficient soil moisture to ensure that the vines ripened fully and, although yields were low, the quality was high.

THE VINEYARD:

Our Viognier block, from which this wine is produced, 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.

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 gently whole bunched pressed. The juice was then fermented in stainless steel and aged in 30% new French oak barriques for four months prior to bottling in August 2016.

TASTING NOTES:

In appearance this wine is pale yellow, clean and bright in the glass. The nose displays aromas of fresh pear, apricot and tropical fruit. Pears and apricots flow through to the palate with a hint of dry ginger on the finish.