

WARRAMUNDA ESTATE ESTATE

2015 FORTIFIED VIOGNER



BLEND

Fortified Viognier

COLOUR

Deep, rich and a brilliant gold in colour

AROMATICS

Fragrant and ripe oranges, candied ginger

PALATE

The Punchy and intense upfront with sweetness, there is a silken apricot and tangy marmalade that melds with the richness brought by the added spirit. The palate runs long with a generously warm and sweet coating, and a complex nutty, rancio finish.

AGEING POTENTIAL

10 years.

WINEMAKING

The fruit was left on the vine to naturally ripen and dehydrate in the long and warm Indian summer of that year. The hand-picked grapes were brought into the winery close to 18°Baume, where they were destemmed, crushed and allowed to soak with what little liquid there was overnight. The following day this must was then gently pressed yielding a small amount of a wonderfully sweet and flavoursome juice. This was then allowed to start a natural ferment in tank. Once almost half of the sugar had been consumed, the wine was fortified with a neutral fortifying spirit and barrelled down into seasoned French oak barriques. After four and a half years of aging and concentration in barrel, we are thrilled to present this special little number.

VINEYARD NOTES

A small quantity of Viognier was planted on the hard mudstone clays of Warramunda's north-facing hillside. Each year, our Viognier decides what it wants to be and we intuitively follow.

WINEMAKING DATA

Geographical Indication / Coldstream, Yarra Valley

Harvest Date / 14/04/15

Oak / 4.5 years in seasoned French Oak

pH / 3.35

Titrateable Acidity / 6.8g/L

Alcohol / 16.5%
