

# WARRAMUNDA ESTATE ESTATE

## 2018 VIOGNER



### BLEND

Viognier

COLOUR  
Very pale-yellow green.

AROMATICS  
Orange blossom, with a complex yet subtle marmalade spice and mineral edge.

PALATE  
Structured with vibrant and racy acidity, the palate shows a lovely and delicate ginger spice with fleshy stone fruit and a striking mineral edge.

AGEING POTENTIAL  
10 - 15 years.

WINEMAKING  
Whole bunches of viognier fruit were hand-picked at 11.2 Baume and gently pressed to minimize phenolic pick-up. Juice was cold settle for two days in tank, before racking to old barrique barrels for natural fermentation. The wine was fermented completely dry via indigenous yeast and matured on lees for 9 months. Bottled on the 14th December with a loose polish of filtration. No new oak was used in this blend, with oak ranging from 2-5 years old.

VINEYARD NOTES  
We were kept on our toes in the vineyard with a wet winter and cool, wet spring featuring late bud burst. This was then followed by a hot and dry summer, where ripening was even but rapid. Close attention to maturity was required to ensure we captured the bright fruit flavours and wonderful natural acidity on offer.

WINEMAKING DATA  
Geographical Indication / Coldstream, Yarra Valley  
Harvest Date /  
Oak / 6 months in Seguin Moreau & Francois Frères  
pH / 3.13  
Titratable Acidity / 7.4g/L  
Alcohol / 11.8%

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