



*2006 Viognier
South Australia
Organic Wine*

Located on the Murray River at Loxton the beautiful vineyard of Tony & Pam Barich produces some wonderful Viognier fruit. Meticulous hand detailed work in the vineyard ensures the grapes are in perfect condition when they are picked.

The weather during the growing season consisted of a late winter break. Favourable winter and spring rains fell, filling up the soil profiles with water and placing the vines in excellent health with strong canopies and a balanced fruit-set. The summer was dry and pest and disease pressures were low. January was quite hot, and for the earlier regions this brought ripening forward to a couple of weeks earlier than normal. February was then mild with cool nights, allowing the vines to ripen the grapes quickly while retaining good natural acidity.

The wine is a pale gold with green hues. The aroma is intense white flowers - particularly honeysuckle and apricot nectar. The palate is rich and long, with citrus and tropical fruit flavours. This wine exhibits the typical Viognier texture-silky, rich and luscious with a fresh finish. Great drinking now, with careful cellaring, this wine will continue to exhibit the generous Viognier flavours and textures for 2-3 years.

Vintage Information

Vintage	2006
Region	Riverland
Winemaker	Louisa Rose
Harvested	17 February 2006
Treatment	No oak
Alc/Vol	13.5%
Total Acid	4.9
pH	3.4
Cellaring	Drink now - 2 to 3 years

Suitable for vegetarians & vegans

