



*2007 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 2007 vintage was challenging. The drought presented a number of viticultural challenges, numerous frosts and cold weather through winter and spring resulted in very low crops. A couple of days of welcome rain fell in late January, and this lessened the stress in the vineyard, allowing the grapes to ripen without presenting any disease problems.

Made with organic wine techniques this wine was fermented with indigenous yeast and little intervention from the winemaker.

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	2007
Region	Riverland
Winemaker	Louisa Rose
Harvested	February 2007
Treatment	No oak
Alc/Vol	13.5%
Total Acid	5.1
pH	3.4
Cellaring	Drink now - 2 to 3 years

Suitable for vegetarians & vegans

