

**NEW  
RELEASE**



*2008 Viognier*  
*South Australia*  
*Organic Wine*

Hot on the heels of the 2007 vintage which won the Trophy and Gold Medal at the Sydney Organic Wine Show, the 2008 is now released. The 2008 vintage was a time of extremes and presented our winemakers with many challenges. Despite the continuing drought and limited water, February brought dry, mild and stable vintage condition which was perfect for maintaining the flavours and natural acids in the grapes. Fortunately our grapes were well and truly harvested before the record heat wave commenced on March 10.

The fruit is harvested from the same vineyard at Loxton (which produced the grapes for the 2007 vintage), meticulous hand detailed work in the beautiful organic vineyard ensure the grapes are in perfect condition when they are picked.

The wine is made using organic winemaking techniques, fermented with indigenous yeast and with very little intervention from the winemaker.

The aroma is intense white flowers—particularly honeysuckle and apricot nectar, with hints of freshly turned earth. This wine exhibits the typical Viognier texture—silky, rich and luscious with a lovely fresh finish. The palate is rich and long, with citrus and tropical fruit flavours. Great drinking now, with careful cellaring, this wine will continue to show the generous Viognier flavours and textures for at least 2–3 years.

**Vintage Information**

- Variety: Viognier.
- Vintage: 2008.
- Region: Riverland.
- Harvested: February 11 & 22, 2008.
- Oak: Nil.
- Alc/Vol: 14.5%.
- Total Acid: 4.8 (g/l)
- pH: 3.39 (units)



Suitable for vegetarians & vegans