

**NEW
RELEASE**



2009 Viognier
South Australia
Organically Grown Grapes

The fruit for this wine comes from the Barich family vineyard located on the River Murray at Loxton. The meticulous and passionate care and detailed work in the vineyard delivers wonderful Viognier fruit at harvest time. This is the fourth vintage from this single site vineyard which has been organically certified for over 10 years. Despite excessive heat in late January and early February, the lead up to the 2009 harvest was relatively cool with flavours developing steadily and consistently. The grapes were harvested in the cool of the evening in early February.

The wine is made using organic winemaking techniques with very little intervention from the winemaker. The grapes were fermented with indigenous yeast naturally present in the vineyard and six months aging on yeast lees allowed the wine to naturally stabilise.

The wine is lemon straw in colour with green hues. Lifted honeysuckle, lemon rind, apricot and peach mixed with hints of cashew and freshly turned earth deliver a complex and funky aroma.

The palate is rich and textured. A luscious wine with layers of spice, citrus and apricot, showing the distinct characters of varietal Viognier which persist through to a lovely fresh finish. Enjoy with spicy Asian cuisine.

Vintage Information

- Variety: Viognier.
- Vintage: 2009.
- Region: Riverland.
- Harvested: February 10, 2009.
- Oak: Nil.
- Alc/Vol: 13.0%.
- Total Acid: 5.1 (g/l)
- pH: 3.47 (units)



Suitable for vegetarians & vegans



Certification number 5268P