

YALUMBA

Eden Valley Viognier 2008

Back in 1980, when Viognier was all but extinct in the world, Yalumba began an intriguing journey to become one of the most influential producers of Viognier in the world. When Yalumba began its love affair with this exotic Rhone varietal it was the slightly elevated slopes of Eden Valley, that were considered the ideal site for planting Viognier vines, becoming Australia's first significant Viognier vineyard.

"Having worked with Viognier now for over 25 years we find the best results are achieved when we intervene as little as possible in the fermentation and aging process. Natural indigenous vineyard yeasts play a key role in allowing the flavours and textures to express themselves to the full." Louisa Rose, Winemaker.



WINEMAKING / VITICULTURE

After harvest about 60% of the fruit was gently pressed directly to barrels, the rest to a stainless steel tank. The juice was handled with passive oxidation, allowing the wine to ferment with indigenous yeasts, natural to the vineyard. The wine was left on lees, which with regular batonage for 10 months, increased the complexity and creaminess of the wine and further heightened the palate weight. At blending, the barrels of wine that have not made The Virgilius blend, here also included in the assemblage.

The 2008 vintage has created delicate and aromatic Viognier wines. The colour is pale gold with green highlights, with a nose of pure aromas displaying apricot nectar, lifted honeysuckle and orange oil perfume. The palate is long, rich and luscious, with intense stone fruit - particularly white peach and apricot flavours, finishing with an aromatic citrus freshness. This wine will continue to grow and develop in the bottle, firstly showing enhanced apricots and spice, then after a couple of years, honey flavours and toast.

VINTAGE CONDITIONS

2008 vintage was a time of extremes. Although it was very dry going into the harvest period, the Eden Valley had received good winter rains and the vines were looking healthy and fresh. As February progressed the weather remained dry, mild and stable, and importantly the evenings were cool, all of which was perfect for maintaining the fine flavours and natural acidity. On the 10th March a record heat wave commenced, but luckily most of the fruit was in and the last few blocks could be harvested quickly before any effect was seen. The result was a wonderful year for Viognier.

For more information visit <http://www.yalumba.com>

VINTAGE INFORMATION

Vintage	2008
Region	Eden Valley
Winemaker	Louisa Rose
Harvested	February & March 2008
Treatment	Fermented & matured for 10 months in older French oak Barriques & Hogsheads.
Alc/Vol	14%
Total Acid	5.1 g/L
pH	3.47
Residual Sugar	2.9 g/L

