

# YALUMBA

## Wrattonbully Botrytis Viognier 2006

*Autumn in Wrattonbully - dewy mornings, soft mists and warm sun on ripe grapes - perfect for the naturally alluring Viognier grape to develop overtime and create the golden nectar that becomes Yalumba Hand Picked Botrytis Viognier. The intense flavours of Viognier are perfect for a botrytis wine; offering opulent flavours of apricots, peaches and spice, with a hint of lime. Exotic, luscious, long and elegant, this wine is an experience to be shared.*



### WINEMAKING / VITICULTURE

It would have been hard to have planned a more perfect Botrytis vintage. After a lovely wet Spring and early summer the vines were healthy and strong and set good conservative crops. The lack of any heat spikes in February, combined with cool nights, meant that the vines accumulated sugars quickly while retaining natural acid. March was perfect for ripening and then rain fell in early April, initiating a good even Botrytis infection. After a month of both sunshine and more rain the botrytis cover was nearly 100%.

The flavours of Viognier have a wonderful synergy with the flavours of Botrytis infected wines, and Wrattonbully seems to be the perfect region for producing these grapes. Fruit ripens naturally with high sugar and flavours in the warm summer, and then waits for Autumn with dewy mornings and sunny days to initiate and sustain the growth of the Botrytis cinerea fungus. This fungus, or mould, metabolises in the berries, increasing the sugar concentration, and the richness of flavour.

### WINEMAKER COMMENTS

Yalumba Hand Picked Botrytis Viognier 2006 is gold in colour, with aromas of intense honeysuckle, fine white flowers and hints of lavender blossom. The palate, with its high residual sugar, is long and elegant with luscious flavours from both the Viognier and Botrytis influences of apricots, peaches and spice. The finish is fresh with lingering flavours and a hint of lemon peel.

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

### VINTAGE INFORMATION

Vintage	2006
Region	Wrattonbully
Winemaker	Louisa Rose
Harvested	9th May 2006
Alc/Vol	12%
Total Acid	6.4 g/L
pH	3.51
Residual Sugar	101 g/L
Cellaring	5-8 years

