

YALUMBA

Wrattonbully Late Harvest Viognier 2005

Autumn in Wrattonbully - dewy mornings, soft mists and warm sun on ripe grapes - perfect for 'Botrytis cinerea' and the naturally alluring Viognier grape to unite and create the golden nectar that becomes Yalumba Hand Picked Botrytis Viognier. The intense flavours of Viognier have great synergy with the richness of the Botrytis, offering opulent flavours of apricots, peaches and spice. Exotic, luscious, long and elegant, this wine is an experience to be shared.



WINEMAKING / VITICULTURE

Good rains for the beginning of the 2004/2005 growing season augured well for vintage. By mid January the skies had cleared, and balmy temperatures for the remainder of the season meant that flavours ripened over an even and long period. The result at Wrattonbully was perfectly ripe Viognier with excellent flavour and structure by early April. April and May remained unusually dry, and the grapes - still on the vine - stayed healthy and fresh, gradually increasing in sugar and flavour over the period until the late harvest on the 4th May.

WINEMAKER COMMENTS

Yalumba Hand Picked Late Harvest Viognier 2005 is gold in colour. The nose shows aromas of intense honeysuckle and dried apricots. The palate, with its high residual sugar, is long and elegant with delicious and luscious flavours of apricots, peaches and spice, finishing with fresh, lingering flavours and a hint of lime.

This wine is drinking superbly now and will continue to develop in the bottle for 5-8 years.

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

VINTAGE INFORMATION

Vintage	2005
Region	Wrattonbully
Winemaker	Louisa Rose
Harvested	4th May 2005
Alc/Vol	12%
Total Acid	7.8 g/L
pH	3.63
Residual Sugar	155.7 g/L

