

YALUMBA

Shiraz + Viognier 2007

The concept of blending Shiraz and Viognier is not new. It is derived from the great French wine region of Northern Rhone, in particular, the Côte Rôtie area. Côte Rôtie has often been described as one of France's finest and most perfumed red wines.

Yalumba is excited to release this magical wine. Using only the best Barossa fruit, the Yalumba Hand Picked Shiraz Viognier is both unique in style and rich in concentrated fruit flavour.



WINEMAKING / VITICULTURE

This is the second successive vintage of the Hand Picked Shiraz Viognier where we began utilising the skins only of the Viognier grapes in addition to the traditional method of co-fermenting select parcels of both Shiraz and Viognier grapes together. The skins on their own can often provide even more powerful aroma and texture and this helps create another dimension of flavour and complexity to this wine.

This Shiraz Viognier wine is full depth red in colour with purple hues, and shows briar and violets, mocha coffee, cedar, anise and a subtle Viognier fragrance. The palate is medium to full-bodied, and has a spicy and savoury texture which finishes with seamless powdery tannins.

VINTAGE CONDITIONS

Vintage 2007 followed on from an extremely dry growing season. This drought presented a number of viticultural challenges, with localised spring frosts causing the greatest concern. The already very low bunch numbers and very small berry size were reduced even further due to the severe frosts. This, combined with higher than average temperatures, caused the grapes to ripen nearly a month earlier than usual. The end result has been a wide range of fruit styles and flavours and a challenging year for the grape grower and the winemaker.

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

VINTAGE INFORMATION

Vintage	2007
Region	Eden Valley
Winemaker	Kevin Glestonbury
Harvested	March 2007
Treatment	Matured for 19 Months in 20% new French oak Hogsheads, balance in older French (50%) and Hungarian (30%) oak Hogsheads.
Alc/Vol	14.5%
Total Acid	6 g/L
pH	3.63
Cellaring	great now but will reward 5-7 years in the cellar

