

YALUMBA

The Virgilius Eden Valley Viognier 2004

Virgilius (70-19BC): Considered the greatest of the Roman poets, Virgilius' patron was the celebrated first Emperor of Rome, Augustus. Virgilius' works include the 'Eclogues' or 'Bucolics', celebrating the charm of rural life, and the 'Georgics', an agricultural poem which includes references to grape growing. His magnum opus, 'The Aeneid', was published posthumously. A literary masterpiece, this epic poem's influence continues through to modern times.

Yalumba has pioneered the development of Viognier in Australia and began the first commercial planting of the variety here in 1980. Yalumba's pre-eminent white wine, The Virgilius is the culmination of 20 years of work with this demanding Rhône variety.



WINEMAKING / VITICULTURE

The long ripening season has led to an intensely aromatic nose and flavours in the 2004 Viognier wines, with many layers of complexity and lusciousness.

Hand-picked grapes were whole-bunch pressed directly to barrels and the juice was handled with passive oxidation. The use of "wild" or "feral" yeasts, which naturally occur in the environment of the vineyard during fermentation, helped develop the wine. Each yeast plays a small and subtly different part, creating layers of richness, complexity, fine textures and flavours. After fermentation, the wine was aged on lees with regular stirring for nine months to further heighten palate weight and increase complexity and flavour. Only the finest barrels were then chosen for blending.

Yalumba The Virgilius Viognier 2004 is pale gold in colour with green highlights. The nose presents intense aromas of white peaches, apricots and ginger. Lifted ginger spice is layered on the palate with mineral texture and complex apricots and white stone fruit flavours. The trademark Viognier lusciousness is clearly evident, which is unctuous and complex while at the same time shows restraint which should ensure good cellaring. The Virgilius is at its best with food and complements a wide range of flavours.

VINTAGE CONDITIONS

After considerable experience and achieving widespread recognition for her work with Riesling and Viognier, Louisa is one of Australia's most talented winemakers.

In 1999 Louisa was named Barossa Winemaker of the Year, and in 2000 and again in 2005, she is a finalist in the Qantas/Australian Gourmet Traveller Wine Magazine Winemaker of the Year. In 2004 the International Wine & Spirit Competition (IWSC) announced Australian winemaker, Louisa Rose from Yalumba as winner of the prestigious 2004 Women in Wine Award.

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

VINTAGE INFORMATION

| | |
|----------------|---|
| Vintage | 2004 |
| Region | Eden Valley |
| Winemaker | Louisa Rose |
| Harvested | March & April 2004 |
| Treatment | Eight months in new French oak barriques (5%), balance in mature French oak barriques & hogsheads |
| Alc/Vol | 14.5% |
| Total Acid | 5.8 g/L |
| pH | 3.41 |
| Residual Sugar | 1.78 g/L |
| Cellaring | At least 3-4 years |

