

YALUMBA

The Virgilius Eden Valley Viognier 2007

Yalumba 'The Virgilius' Eden Valley Viognier is one of Yalumba's most distinguished white wines and our premium Viognier offering. With more than 26 years of experience with this variety, Yalumba today is one of the most influential producers of viognier in the world.

Clones: a chapter in Yalumba's viognier journey. Late 2005 saw the beginning of the planting of the first viognier clonal selections that had been propagating in the Yalumba Vine Nursery in the Barossa. Eight different clones were planted on the south eastern park of the Yalumba Eden Valley vineyard - the "Virgilius Vineyard" on Flaxmann Valley Road. This represents the most clonally diverse planting of viognier in Australia. Although it will be some years before these vines are able to produce grapes, and more years again before they are of suitable standard to go in The Virgilius blend, this is the next exciting stage in the Yalumba viognier journey.

WINEMAKING / VITICULTURE

These hand picked grapes were whole-bunch pressed directly to barrels, and the juice handled with passive oxidation. The wine was fermented in mostly mature French oak barriques, by a population of naturally occurring and differing species of yeast indigenous to the environment of the vineyard. In these 'wild' or 'feral' ferments each yeast played a small and subtly different part in the development of the wine, creating layers of richness, complexity fine textures and flavours. After fermentation the wine was aged on lees with regular batonnage for ten months to further heighten the palate weight and increase the complexity and flavour generosity. At blending only the finest barrels were chosen.

The 2007 season created a wine with both finesse and opulence, with layers of complexity and lushness. On the nose the aroma is intense with white peaches, apricots and ginger. The palate is lifted with ginger spice, layered mineral texture and complex apricots along with white stone fruit flavours. The trademark Viognier lushness of the palate is clearly evident in this wine which is unctuous and complex while at the same time showing restraint that should ensure good cellaring for at least 3-4 years.

VINTAGE CONDITIONS

Vintage 2007 followed an extremely dry growing season. The drought presented a number of viticultural challenges, notably numerous cold-weather events during winter and spring causing very low crops to be set. Natural rainfall in the Eden Valley during the growing season was less than 40% of average, and this combined with slightly higher than average temperatures caused the grapes to ripen and Viognier particularly excelled with wonderful high toned depth.

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



VINTAGE INFORMATION

Vintage	2007
Region	Eden Valley
Winemaker	Louisa Rose
Harvested	25th February to 23rd March 2007
Treatment	Fermented & matured for 10 months in French oak Barriques
Alc/Vol	14.5%
Total Acid	5.7 g/L
pH	3.52
Residual Sugar	2.8 g/L
Cellaring	3-4 years

