



Yalumba Rare & Fine

The Virgilius

EDEN VALLEY VIOGNIER 2023

The Virgilius is our flagship white wine. After more than 40 years of working with this variety, the cool elevated slopes of Eden Valley has proved its place in the world as one of the great homes of Viognier. Handpicked and wild fermented in old French oak, this is wine with layers of richness, complexity, fine textures and flavours.



VINTAGE CONDITIONS

South Australia's spring was one of the wettest on record. Wet soils combined with cooler than average daytime temperatures in September and October delayed vine growth and ultimately harvest by several weeks. Summer days were sunny, with only 13 days above 35°C for the duration. The grapes arrived at Yalumba at a leisurely pace and have been crafted into a wine of character and charm, dominated by elegance and restraint.

TERROIR/PROVENANCE/REGION

After 45 years we believe Eden Valley has proved its place as one of the great homes of Viognier. The 'new' clones, imported by the Yalumba Nursery, are starting to mature and bear fruit that we can compare to each other and our established vineyards. Half of this blend comes from the oldest vines planted in 1980, the balance from another vineyard of the same clone that was planted in 2004.

TASTING NOTES

Pale gold in colour with a vibrant green hue. An elegant bouquet of grilled white peaches, ginger, star anise and white pepper are complemented by aromas of white flowers and lime zest. Subtle notes of almond meal and a hint of vanilla add complexity. The palate is rich, precise and refreshing with fine acidity and serious length. Seamlessly integrated oak provides depth and balance.

FOOD PAIRING

At its best with food, The Virgilius complements a wide range of flavours, particularly dishes with spice or rich flavours. Enjoy with stir-fried barramundi, Thai basil, ginger and green peppercorns; beef rendang; a Middle Eastern saffron quinoa salad; or fresh gnocchi with olive oil and shaved truffles.

WINEMAKER	Alexey Alon Doumbouya
HARVESTED	1 - 3 April 2023
REGION	Eden Valley
VINEYARD SOIL TYPE	Sandy loam with mica schists over neutral clay sub soil
VINEYARD ASPECT	Mostly flat with some aspects easterly and some westerly facing
FERMENTATION VESSEL	Mature French oak puncheons
FERMENTATION TYPE	Wild ferment
VINE AGE	50% of blend 43 years 50% of blend 19 years
ALCOHOL	12.5%
TREATMENT	Fermented and matured for 10 months in mature French oak puncheons.
CELLARING	The Virgilius, while showing all the virtues of great Viognier as a young wine, will reward cellaring as it evolves in the bottle, with even more layers of flavour and aroma.



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