



Yalumba Rare & Fine

THE VIRGILIUS EDEN VALLEY VIOGNIER 2020

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

Eden Valley experienced its second below average rainfall winter in a row. The vines grew well through budburst and a warmer than average October. Cool November weather delayed flowering which coincided with warm, windy weather resulting in fewer grapes set. Warm, dry December and January days kept berries small until late January when 35mm of rain fell. Cooler than average day and night temperatures provided perfect ripening conditions, resulting in lovely texture, intense aromas and flavours.

TERROIR/PROVENANCE/REGION

After more than 40 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 with green highlights. Intense aromas of white flowers, apricots, cardamom, white pepper and fresh ginger. Lifted ginger spice is layered on the palate with mineral, sourdough-like texture, apricots and almond savouriness. The hallmark Viognier texture of the palate is clearly evident in this wine. It is complex while at the same time shows purity and restraint that will unwind slowly in the glass and take the imbibor on a sensory journey.

FOOD PAIRING

At its best with food, The Virgilius complements a wide range of flavours, particularly dishes with spice and rich flavours. Try with pan-fried, herb stuffed mushrooms or fresh gnocchi with olive oil and shaved truffles.

WINEMAKER	Louisa Rose
HARVESTED	2 - 11 March 2020
REGION	Eden Valley
TOTAL ACIDITY	5.43 g/L
PH	3.40
SO2	76 mg/L
ALCOHOL	14.0%
TREATMENT	Fermented and matured for 10 months in mature French oak barriques and 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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