

Y A L U M B A  
The  
V I R G I L I U S  
Viognier  
1998

**VIRGILIUS (70 -19BC)**

*Considered the greatest of the Roman poets, Virgilius' patron was the celebrated first Emperor of Rome, Augustus (Octavius!!). 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.*

**The Variety**

Condrieu is the home of Viognier, 30 km south of Lyon, on the Rhone River. The wines are often referred to as rare and mysterious, intriguing, haunting, tantalising, elusive, and opulent. Such descriptors are due both to its rarity and the unique varietal characters of the wine. Viognier produces full flavoured wines with flavours of musk, apricots, peaches, citrus blossoms and lychees.

The Yalumba Wine Company has pioneered the development of Viognier in Australia.

The evolution of Yalumba's pre-eminent white wine – "The Virgilius" is the culmination of 20 years of work with this demanding Rhone variety. Yalumba began planting Viognier in 1980 which was the first commercial planting of the variety in Australia. From then the company has embarked on a comprehensive programme to expand plantings and develop the rare and alluring flavours that are so desirable in these wines.

**The Virgilius 1998**

The grapes for the 1998 Virgilius were sourced from the original vines planted in 1980 on the Vaughan's vineyard in the Eden Valley. The long and even ripening period of the 1998 vintage enabled the grapes to ripen well, achieving high sugars and intense flavours, creating the opulence that we expect from Viognier. The juice was fermented in French hogsheads, a small percentage new, the balance well matured from previous vintages. A portion of the wine was allowed to undergo a partial malolactic fermentation, and all stayed on yeast lees, in barrel, for nine months. Both MLF and *bâtonnage* further heightening the palate weight, complexity and flavour generosity.

The wine is pale gold in colour with lovely green highlights. Intense aromas of apricot nectar, freshly sliced white peaches, lifted spice and lychees are complemented by rich stone fruit flavours and a long citrus finish.

