

YALUMBA

The Virgilius Eden Valley Viognier 2006

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

Hand picked viognier 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 batonage 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 2006 season led to opulent and aromatic aromas and flavours being present in this wine, with many 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. This is at its best with food, and complements a wide range of flavours.

VINTAGE CONDITIONS

It would have been hard to have planned a more perfect Eden Valley vintage. After a lovely wet spring and early summer the vines were healthy and strong, and set good conservative crops. The lack of any heat spikes in February, combined with cool nights meant that the vines, under no stress, accumulated sugars quickly while retaining natural acid. The result was a quick, clean and early vintage, and some wonderful Eden Valley viognier wines.

VINTAGE INFORMATION

Vintage	2006
Region	Eden Valley
Winemaker	Louisa Rose
Harvested	28 March 2006
Treatment	Fermented & matured for 10 months in mature French oak barriques
Alc/Vol	14.5%
Total Acid	6.4 g/L
pH	3.38
Residual Sugar	0.8 g/L
Cellaring	3-4 years



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