

YALUMBA

The Virgilius Eden Valley Viognier 2008

Yalumba 'The Virgilius' Eden Valley Viognier is Yalumba's most distinguished white wine and premium Viognier offering. With more than 27 years of experience with this variety, Yalumba today is one of the most influential producers of Viognier in the world.

Clones: a chapter from Yalumba's Viognier journey

Late 2005 saw the first plantings of Yalumba's Viognier clonal selections, propagated at their Vine Nursery on the Barossa Valley floor. Eight different clones were planted in a vineyard in Eden Valley - 'The Virgilius Vineyard', which today represents the most clonally diverse planting of Viognier in Australia. Although it will still be a few years before these vines bear fruit ideal for The Virgilius, this is the next exciting stage in Yalumba's Viognier journey.

WINEMAKING / VITICULTURE

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 batonage for 11 months to further heighten the palate weight and increase the complexity and flavour generosity. At blending only the finest barrels were chosen.

The 2008 season has created a wine with both finesse and opulence, with layers of complexity and lushness. The wine is pale gold with green highlights.

The nose displays intense aromas of white peache, apricot and ginger. Ginger spice is layered on the palate with mineral texture allure with complex apricots and 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 wine is at its best with food, and complements a wide range of flavours.

VINTAGE CONDITIONS

2008 vintage was a time of extremes. Although it was very dry going into the harvest period, the Eden Valley had received good winter rains and the vines were looking healthy and fresh. As February progressed the weather remained dry, mild and stable, and importantly the evenings were cool, all of which was perfect for maintaining the fine flavours and natural acidity. On the 10th March a record heat wave commenced, but luckily most of the fruit was in and the last few blocks ready to be harvested quickly before any effect was seen. The result was a wonderful year for Viognier.



VINTAGE INFORMATION

Vintage	2008
Region	Eden Valley
Winemaker	Louisa Rose
Harvested	29th February to 17th March 2008
Treatment	Fermented & matured for 11 Months in mature French oak barriques.
Alc/Vol	13.5%
Total Acid	5.7 g/L
pH	3.44
Cellaring	3-4 years

