

YALUMBA

The Virgilius Eden Valley Viognier 2010

Yalumba 'The Virgilius' Eden Valley Viognier is Yalumba's most distinguished white wine and premium Viognier offering. With more than 30 years of experience with this variety, Yalumba today is one of the most influential producers of Viognier in the world.

Eight different clones of Viognier have been planted in The Virgilius Vineyard in the Eden Valley, which today represents the most clonally diverse planting of Viognier in Australia.



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

VINTAGE CONDITIONS

The 2010 vintage growing season began with a cool, wet September and October that meant that the vines grew slowly. However, beautiful weather through November and December caused the vines to 'take-off', grow healthily and strong and flower without impediment. An even summer followed with cool nights and no heat spikes - perfect for the ripening of flavours in the berries.

For more information visit <http://www.yalumba.com>

VINTAGE INFORMATION

Vintage	2010
Region	Eden Valley
Winemaker	Louisa Rose
Harvested	16th February to 5th March 2010
Treatment	Fermented & matured for 11 months in mature French oak barriques & puncheons.
Alc/Vol	13.5%
Total Acid	5 g/L
pH	3.48
Cellaring	The Virgilius, while showing all the virtues of great Viognier as a young wine, will reward medium term cellaring as it evolves in the bottle, with even more layers of flavours and aroma.

