



THE *Virgilius*

EDEN VALLEY VIOGNIER 2012

“2012 has both finesse and opulence, with layers of complexity and lushness”. Winemaker Louisa Rose

- COLOUR:** Pale gold with green highlights
- NOSE:** The nose has intense aromas of white peaches, apricots and ginger.
- PALATE:** Lifted ginger spice is layered on the palate with mineral texture and 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.

VINTAGE CONDITIONS

The 2011 Eden Valley winter was warmer than usual with the mean minimum temperature being several degrees higher than average and the rainfall was consistently lower. These mild conditions allowed an even budburst with good shoot growth in spring followed by a good cropping level being established at fruit set. Mild summer conditions and cool nights helped develop great flavours and sugar to acid balance and a slightly higher than average rainfall from November through to harvest in March added to this, keeping the grapes fresh and the ripening even with no signs of disease.

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



REGION:	100% Eden Valley
HARVEST DATE(S):	28th February to 29th March
LABEL ALCOHOL:	14.0%
TOTAL ACIDITY:	5.7 (G/L)
PH (UNITS):	3.55
TOTAL SO2:	77 (MG/L)
RESIDUAL SUGAR:	1.6 (G/L)
OAK DETAILS:	Fermented & matured for 10 months in mature French oak barriques & puncheons
WINEMAKER:	Louisa Rose

VEGAN AND VEGETARIAN FRIENDLY