

The Virgilius

VIIGNIER 2013

Viognier is the wine for poets – exotic, luscious, seductive, opulent, sexy, mysterious, vivacious and vibrant. Its descriptions transcend flavours and aromas, showcasing its allure and rarity.

Thoroughly captivated by Viognier's charms, Yalumba established Australia's first significant plantings of the variety – 1.2 hectares within the Eden Valley. A truly individual wine, Viognier exhibits layers of flavour, including musk, rose, pear, lychee, apricot, ginger and spice.

Terroir & Site

Viognier's success in the cool climate Eden Valley has seen Yalumba's work with the variety grow from this initial block on the Vaughan Vineyard to 12 different parcels on five vineyards across this region. Since 2005, Yalumba's Virgilius Vineyard in Eden Valley has been home to the most clonally diverse planting of Viognier anywhere in Australia – allowing winemaker Louisa Rose the opportunity to create wines of great promise and diversity.

Winemaking & Viticulture

The 2013 season was another great year for Viognier, resulting in a wine with both finesse and opulence, with layers of complexity and lusciousness. Hand picked grapes were whole-bunch pressed directly to barrels, and the juice handled with passive oxidation. Fermentation in mostly mature French oak barriques, using wild yeasts, created 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 generosity of flavours. Only the finest barrels were chosen for the final blend.

Tasting Comments

Pale gold with green highlights. The nose has intense aromas of white peaches, apricots and ginger. Lifted ginger spice is layered on the palate with mineral texture and complex apricot and white stone fruit flavours. The trademark Viognier lusciousness of the palate is clearly evident in this wine, which is unctuous and complex while at the same time showing restraint. At its best with food, The Virgilius is particularly good with spices and rich flavours like the ginger, lemongrass and garlic of a homemade beef rendang.



WINEMAKER:	Louisa Rose
HARVESTED:	18th - 27th February 2013
TREATMENT:	Fermented & matured for 11 months in mature French oak barriques & puncheons
pH	3.51
TOTAL ACID:	4.9 g/l
RESIDUAL SUGAR:	0.9 g/l
CELLARING:	The Virgilius, while showing all the virtues of great Viognier as a young wine, will reward cellaring for another three to five years.

VEGAN & VEGETARIAN FRIENDLY