

The Virgilius

VIOGNIER 2014

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.

Terroir & Site

Viognier's success in the cool climate Eden Valley has seen Yalumba's work with the variety grow, from the initial block on the Vaughan Vineyard to twelve 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

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" 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.

Tasting Comments

Pale gold with green highlights, the nose has intense aromas of fresh picked apricots, cardamom and fresh ginger. Lifted ginger spice is layered on the palate with mineral texture, apricots 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 purity and restraint. At its best with food, The Virgilius complements a wide range of flavours, particularly dishes with spice and rich flavours.



WINEMAKER:	Louisa Rose
HARVESTED:	3rd - 19th March 2014
TREATMENT:	Fermented & matured for 10 months in mature French oak barriques & puncheons
pH	3.56
TOTAL ACID:	4.7 g/l
RESIDUAL SUGAR:	0.4 g/l
CELLARING:	The Virgilius, while showing all the virtues of great Viognier as a young wine, will reward cellaring as it evolves in the bottle, with even more layers of flavour and aroma.

VEGAN FRIENDLY