

The Virgilius

VIIGNIER 2015

The Virgilius is Yalumba's most distinguished Viognier - a wine that shows power with restraint. As Yalumba's most premium and enchanting white wine, it is loved by wine lovers looking for something beyond the more conventional offering.

Terroir & Site

After 35 years we believe that the Eden Valley has proved its place as one of the great homes of Viognier. The 'new' clones, imported by the Yalumba nursery, are starting to mature and bear fruit that we can compare to each other and our established vineyards. While not enough volume or vine age for the Virgilius yet, the diversity of this material will help us to look at further planting material.

Winemaking & Viticulture

Handpicked grapes were whole-bunch pressed directly to mature French oak barriques, where it was fermented by 'wild' or indigenous yeasts found naturally occurring in the vineyard. These wild ferments play 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.

Tasting Comments

The Virgilius Viognier is pale gold in colour with green highlights. The nose has intense aromas of early season just picked apricots, cardamom and fresh ginger. Lifted ginger spice is layered on the palate with mineral texture and complex apricots and cashew nut savouriness. The trademark Viognier lusciousness of the palate is clearly evident in this wine. It is complex while at the same time showing purity and restraint that will unwind slowly in the glass to begin a sensory journey.

At its best with food, The Virgilius complements a wide range of flavours, particularly dishes with spice and rich flavours.



WINEMAKER:	Louisa Rose
HARVESTED:	11th February - 2nd March 2015
TREATMENT:	Fermented & matured for 10 months in mature French oak barriques & puncheons
pH	3.45
TOTAL ACID:	5.7 g/l
RESIDUAL SUGAR:	1.2 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.

