

The Virgilius

VIIGNIER 2016

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 they were fermented by 'wild' or indigenous yeasts occurring naturally in the vineyard. These wild yeasts 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 nose has intense aromas of early season just picked apricots, cardamom, white pepper and fresh ginger. Lifted ginger spice is layered on the palate with mineral sourdough like texture and complex apricots and almond savouriness. The trademark Viognier lushness 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 and take the imbiber on a sensory journey.

At its best with food, The Virgilius complements a wide range of flavours, particularly dishes with spice and rich flavours. Try with poached pike perch; grilled sirloin and chips; beef rendang; pan fried herb stuffed mushrooms; or fresh gnocchi with olive oil and shaved truffles.



WINEMAKER:	Louisa Rose
HARVESTED:	24th February - 15th March 2016
TREATMENT:	Fermented & matured for 10 months in mature French oak barriques & puncheons
pH	3.35
TOTAL ACID:	5.4 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

