

YALUMBA

FAMILY VIGNERONS C. 1849



organic viognier south australia 2016

winemaking / viticulture

Located on the Murray River at Loxton, the Barich family property features a beautiful organic vineyard that produces wonderful Viognier. Since the 2011 vintage these grapes have been complemented by the Bassham family's vineyard in Barmera. Meticulous hand detailed work in both vineyards ensures the grapes are in perfect condition when they are picked.

Made with organic winemaking techniques this wine was fermented with indigenous yeast and little intervention from the winemaker.

vintage conditions

The 2016 growing season started well with a warm and dry spring, December and January. Cool nights during this period and rain at the end of January helped freshen up the vines before a return to warm weather in February, which led to even and healthy ripening of the Viognier grapes.

winemaker's comments

This wine is pale straw in colour with green hues. The aroma is a complex mix of pretty white flowers, jasmine and honeysuckle with fennel and ginger. Creamy, rich and long flavours on the palate include fresh apricot nectar and star fruit, leading into a succulent mid palate with bright citrus flavours and Asian five spice on the finish.

Pair with vegetarian Pad Thai, or Moroccan spiced couscous.

vintage information

Vintage	2016
Region	South Australia
Winemaker	Heather Fraser
Harvested	February
Alcohol	14.5%
Total Acid	5.0 g/l
Residual Sugar	1.4 g/l
pH	3.38

