

YALUMBA

FAMILY VIGNERONS C. 1849



organic viognier

south australia 2018

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. 2018 vintage saw the addition of the Strachan Vineyard from Renmark, who, like the Bassham Family are long term growers with Yalumba, and have been producing outstanding Viognier for many years. 2018 was also the first vintage of Viognier grapes from the Yarra Vale Vineyard in Virginia. Meticulous hand detailed work in all 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

Good rainfall was recorded during July and August which replenished soil moisture. Spring and summer were relatively dry. Rainfall late in December and January was vital to refreshing the vines during the growing season and leading into harvest. Following near perfect ripening weather, the Viognier grapes were harvested in early February.

winemaker's comments

Lemon straw in colour with green hues. The aromas are complex and funky. Lifted honeysuckle, lemon rind, apricot and peach aromas mix with hints of cashew and fresh pineapple. Rich and textured, the palate is luscious with layers of spice, citrus and apricot, showing the distinct varietal Viognier characters that persist through to the lovely fresh finish.

Pair with red duck curry, pad Thai, or red lentil dhal with spinach.

vintage information

Vintage	2018
Region	South Australia
Winemaker	Heather Fraser
Harvested	February
Alcohol	13.0%
Total Acid	5.0 g/l
Residual Sugar	2.1 g/l
pH	3.45
Total SO ₂	65 mg/l

