

YALUMBA

FAMILY WINEMAKERS 1849



organic viognier south australia 2019

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 saw the addition of the Strachan Vineyard from Renmark, who, like the Bassham Family, are long term growers with Yalumba. 2018 was also the first vintage of Viognier grapes from the Yarra Vale Vineyard in Virginia. Meticulous 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

A cool, dry winter was followed by mild conditions in spring and early summer, giving the Viognier grapes a cool growing season in which to slowly ripen. Warmer weather around mid-January led to the even ripening of fruit on the vine with great flavours and acidity.

vintage information

Vintage	2019
Region	South Australia
Winemaker	Heather Fraser
Harvested	February & March
Alcohol	13.5%
Total Acid	5.2 g/l
Residual Sugar	5.1 g/l
pH	3.37
Total SO2	65 mg/l

winemaker's comments

Pale lemon with green hues. The aroma is a funky mix of pretty white flowers, ginger and jasmine with hints of apricot. Creamy, rich and long with flavours of fresh apricot nectar and almond meal, leading into a succulent mid palate with bright stone fruit flavours and Asian five spice on the finish.

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

