



WINE	Millbrook Viognier	
VINTAGE	2015	
REGION	Perth Hills	100%
VARIETY	Viognier	100%
RRP	\$22.00	

VINTAGE NOTES

The 2015 season started early yet was another superb vintage. Warm and dry conditions produced completely disease-free fruit of optimal ripeness.

The Viognier (*vee-on-yeh*) displays full flavour development and phenolic ripeness. Viognier needs the warm-to-hot daytime temperatures with cooler evenings to maximise flavour evolution.

The 100% estate-grown fruit was crushed, chilled to 10°C and then very gently pressed to tank. The juice was settled at 5°C then racked and inoculated with VL2 yeast at 15°C. For 16 days fermentation occurred at 12°C in the tank. The wine was left on yeast for a further six months to develop richness and texture.

Bottled June 2016.

ANALYSIS

Alcohol 13.5%, pH 3.44, TA 4.1

TASTING NOTES

Colour Pale yellow-straw.

Aroma This wine displays intense apricot, white peach and ginger-spice aromas with underlying white jasmine flower perfume.

Palate A hedonistic richness of palate true to this variety is supported by intense ripe stone-fruit and ginger-spice flavours with a lingering finish. A medium-bodied wine that has the intensity and lusciousness expected from this truly flavoursome variety.

CELLARING

2016 to 2019.

