



MILLBROOK  
*Winery*

<b>WINE</b>	<b>Millbrook Estate Viognier</b>	
<b>VINTAGE</b>	2016	
<b>REGION</b>	Perth Hills (Estate)	100%
<b>VARIETY</b>	Viognier	100%
<b>RRP</b>	\$35.00	

**VINTAGE NOTES**

Estate-grown, the low-yielding Viognier was planted on well drained gravelly loam over red clay soils with a western aspect allowing the fruit to reach full maturity and great intensity of flavour. Utilising the VSP trellis system, shoots and bunches were thinned to keep cropping levels low. Typically, Viognier is late ripening and a low-yielding variety.

The fruit was handpicked and whole bunch pressed at 5°C to seasoned and new oak without clarification and allowed to undertake “natural” fermentation. The wine was aged in French oak on lees for four months before blending and bottling in June 2016.

**ANALYSIS**

Alcohol 14%, pH 3.43, TA 4.65 g/l

**TASTING NOTES**

**Colour** Clear and bright, pale lemon.

**Aroma** Grapefruit, ginger and apricot aromas have underlying floral nuances of jasmine, orange blossom and honeysuckle.

**Palate** Dry, evident acidity with a stone-fruit sweetness and a mineral texture which leads to a long, persistent finish. A well balanced style that has a lingering flavour and is superbly suited to rich flavoursome foods.

**CELLARING**

Enjoy now to 2020.

