



YALUMBA

FAMILY WINEMAKERS 1849



PRODUCER PROFILE

Estate owned by: Robert Hill-Smith
 Winemaker: Louisa Rose
 Total acreage under vine: 650
 Estate founded: 1849
 Winery production: 960,000 Bottles
 Region: Eden Valley
 Country: Australia

Yalumba The Virgilius Viognier 2017

WINE DESCRIPTION

The Virgilius is Yalumba's most distinguished Viognier - a wine that shows power with restraint. As Yalumba's most premium and enchanting white wine, it is loved by wine lovers looking for something beyond the more conventional offering.

ABOUT THE VINEYARD

After 35 years we believe that the Eden Valley has proved its place as one of the great homes of Viognier.

WINE PRODUCTION

Handpicked grapes were whole-bunch pressed directly to mature French oak barriques, where they were fermented by 'wild' or indigenous yeasts occurring naturally in the vineyard. These wild yeasts play a small and subtly different part in the development of the wine, creating layers of richness, complexity, fine textures and flavours. After fermentation the wine was aged on lees with regular batonnage for ten months to further heighten the palate weight and increase the complexity and flavour generosity.

TASTING NOTES

Pale gold with green highlights. The nose has intense aromas of early season just picked apricots, cardamom, white pepper and fresh ginger. Lifted ginger spice is layered on the palate with mineral sourdough like texture and complex apricot and almond savouriness. The trademark Viognier lushness of the palate is clearly evident in this wine. It is complex while at the same time showing purity and restraint that will unwind slowly in the glass and take the imbiber on a sensory journey.

FOOD PAIRING

At its best with food, The Virgilius complements a wide range of flavors, particularly dishes with spice and richness. Try with beef rendang, pan fried herb mushrooms, or fresh gnocchi with olive oil and shaved truffles.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Eden Valley Vineyards
Elevation:	750-1,500 feet
Average Vine Age:	35 years
Certifying organizations:	ISO14001; Entwine Australia
Sustainability certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Viognier
Prefermentation technique:	1-4 days on solids before wild yeast start to ferment
Fermentation container:	mature old French oak puncheons and barriques
Malolactic fermentation:	Partial
Fining agent:	Vegan
Type of aging container:	Barriques and Puncheons and Demi muids
Age of aging container:	10 months
Type of oak:	French
Length of aging before bottling:	12 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.5
Residual sugar:	1.1 g/L
Acidity:	5.3 g/L



