



THE WHITE VIOGNIER

Highly esteemed in the old world, Viognier is quickly forging a reputation in Australia as a complex, full bodied and flavoursome alternative to Chardonnay.

This alluring Viognier displays lifted aromas of apricot, orange blossom and peach. Fresh flavours of citrus zest and tropical fruits fill the palate and linger to create a long finish.

VINTAGE 2008

REGION South Eastern Australia

WINEMAKER James Ceccato

FOOD MATCH Enjoy with friends over a plate of gourmet fish and chips or creamy pasta dishes!

CELLARING This wine has been made to drink now but will cellar for 3 years.

TECHNICAL DETAILS

Alcohol	13.5%
PH	3.27
Total Acidity	6.9 g/l
Residual Sugar	10.0 g/l

