

miles from nowhere

margaret river

2010 Viognier

tasting notes

Appellation: Margaret River

Varietals: 100% VIOGNIER:

Alc/Vol.: 13.2%

Closure: Screwcap

Winemaking notes: The Viognier fruit from the Miamup Road vineyard was allowed to ripen to a golden pinkish hue before being harvested in the cool early hours of the morning by a mechanical harvester. The grapes were then promptly crushed and pressed under inert conditions avoiding the extraction of phenolics, and oxidation. Following a period of settling, the wine was racked, warmed and then inoculated for ferment in a stainless steel vessel. A yeast particular suited to Viognier was used to enhance the varietal aromatics of the fruit. The ferment was held at a constant cool temperature of around 14°C maintaining fruit aromatics. On completion of fermentation the wine was settled and then racked off gross lees. The wine was stabilized and fined before being filtered for bottling.

Cellaring: Drink now.

Appearance: Pale to medium straw.

Nose: A lifted fragrant nose of floral fruits, orange blossom, apricot nectar and honeysuckle.

Palate: Aromatics of sweet peas and honeysuckle lead onto a succulent full flavoured medium bodied wine with good length.

For more information and for all ordering, please contact our distributor:

DISTRIBUTED BY:

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