



FOUR SISTERS

2008 Viognier
Export only

PERFUMED. FLORAL. AROMATIC... FEMININE!

Region: Central Victoria

Variety: 100% Viognier

Alcohol: 13.5%

Best Consumed: 2008 - 2011

Vineyards

The fruit for this Viognier was sourced from the Nagambie Lakes region of Central Victoria.

Vintage Conditions

The growing season in 2008 started very well with a cool spring and good rains - vital during the growing season. Harvesting began a little earlier than usual, nevertheless small berry sizes and lighter bunch weights complemented by high sugar levels produced rich and intense flavours in the berries.

Winemaking

The fruit is harvested in the cool of the night, crushed, pressed and cold settled for seven days at 1-2 degrees. Racking produces clarified juice which is fermented with yeast selected to enhance fermentation esters. Part of the juice is barrel fermented in older French oak hogsheads to increase texture and provide a contrasting blend component. After classification of the different finished wine parcels the wine is blended and bottled under screw cap to maintain freshness.

Tasting Notes

This wine displays beautiful floral aromas of orange blossom and honeysuckle with subtle hints of apricot and sweet spice. The palate is fresh and lightweight with flavours of stone fruits - particularly white peach and apricot, with a crisp citrus finish.

Food Match

Try this wine with spicy Asian noodles, char-grilled calamari or an antipasto platter



*New package coming soon

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