

Yalumba Distinguished Sites is a family of exceptional wines; each carefully sourced and masterfully crafted to capture the true essence of specific, special sites from which it is grown.

FSW8B BOTRYTIS VIOGNIER 2017

Autumn in Wrattonbully means dewy mornings, soft mist and warm sun on ripe grapes - perfect for Botrytis cinerea.

VINTAGE CONDITIONS

It would have been hard to have planned a more perfect Botrytis vintage. After a lovely wet and cool spring and early summer the vines were healthy and strong. No heat spikes in February combined with cool nights meant that the vines were under no stress, the grapes accumulated sugars quickly, while retaining natural acidity. March was perfect for ripening and then rain in mid April initiated a good, even Botrytis infection. After a month of both sunshine and more rain the Botrytis cover was nearly 100%.

WINEMAKING

A select patch of our Viognier vines are encouraged to grow a dense canopy reducing air flow, promoting infection by and growth of Botrytis cinerea. Botrytised grapes are difficult to press and several pressings are required to liberate all of the viscous nectar. Good quality juices are hard to ferment, so a special yeast strain is used to balance the ideal sugar levels, allowing the wine to find its natural balance.

TASTING NOTES

A lovely golden colour, the wine shows aromas of intense honeysuckle, apricot and white flowers with hints of lavender blossom. The high residual sugar ensures it is long and elegant with luscious flavours from both the Viognier and Botrytis influences of apricots, peaches and spice. The finish is fresh with lingering flavours, a hint of lemon peel and tight acidity.

Enjoy as a dessert wine or with a cheese platter.



VINTAGE INFORMATION

VINTAGE: 2017

WINEMAKER: Heather Fraser

REGION: Wrattonbully

HARVEST DATE: 4th May 2017

ACIDITY: 7.1 g/l

pH: 3.87

Alc/Vol: 10.5%

RESIDUAL SUGAR: 183 g/l

CELLARING: Drink now - 2022

