



Yalumba

Organic

VIOGNIER 2020

Our certified organic Viognier is made without the use of chemical fertilisers or pesticides in the vineyard. The wine was wild fermented using only natural yeasts present in the vineyard and on the grape skins, creating extra layers of complexity and flavour.



VINTAGE CONDITIONS

Cool, dry conditions during winter and spring delayed the start of the season while the vines produced good canopies. This early growth maintained the vines through above average temperatures in December. Cooler conditions from January into February with mild days and cool nights contributed to wonderful flavours and acidity.

PROVENANCE

Located on the Murray River at Loxton, the Barich family property features a beautiful organic vineyard that produces wonderful Viognier. Since the 2011 vintage, these grapes have been complemented by the Bassham family's vineyard in Barmera. 2018 saw the addition of the Strachan vineyard from Renmark, who, like the Bassham family, are long term growers with Yalumba. 2018 was also the first vintage of Viognier grapes from the Yarra Vale vineyard in Virginia. Meticulous work in all vineyards ensures the grapes are in perfect condition when they are picked.

TASTING NOTES

Pale straw in colour with green hues. Fennel and apricot nectar aromas mingle with jasmine and curry leaf. The palate combines apricot, fennel, white flowers, nectarine and green mango leading to a creamy, rich, long mid-palate with Asian five spice on the finish.

FOOD PAIRING

Red duck curry, pad Thai, or red lentil dhal with spinach.

WINEMAKER	Heather Fraser
HARVESTED	12 - 24 February 2020
REGION	South Australia
TOTAL ACIDITY	5.18 g/L
RESIDUAL SUGAR	2.1 g/L
PH	3.37
SO2	63 mg/L
ALCOHOL	13.5%



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