



2012 Carrodus Viognier

Region

Yarra Valley (Gruyere)

Vines

This Viognier is sourced from some of the oldest Viognier vines in the country. Three blocks across the vineyard with plantings: 1969 original vineyard, 1973 Underhill Vineyard and 1990 New Territories.

Aroma & Bouquet

Signatory apricot blossom, very lifted and expressive jasmine and musk stick aromas.

Palate

Apricot flavours and a silky texture deliver oodles of weight and flavour. Tannins, rarely seen in white wines, add flavour and texture while carrying the flavour to a long lingering finish.

Winemaking

Hand harvested, crushed for a little skin contact before basket pressing. The grape skins then frozen to be used in the Dry Red Wine No2 ferment. The juice is run off to old oak barrels for primary fermentation and then malolactic fermentation. Only two barrels produced in 2012.

Bottled via gravity without filtration.

Cellaring

Drinking beautifully at present and will evolve for a further 5 years under suitable cellaring conditions.

14% ALC

★★★★★ 5 Star Rated Winery – James Halliday - Australian Wine Companion