

YALUMBA

Eden Valley Viognier 2007

Back in 1980, when Viognier was all but extinct in the world, Yalumba began an intriguing journey which now sees it as one of the most influential producers of Viognier in the world. When Yalumba began its love affair with this exotic Rhone varietal it was the slightly elevated slopes of Eden Valley, overlooking Barossa, that were considered the ideal site for their first viognier vines, becoming Australia's first significant viognier vineyard.

"Having worked with viognier now for over 25 years we find the best results are achieved when we intervene as little as possible in the fermentation and aging process. Natural indigenous vineyard yeasts play a key role in letting the flavours and textures express themselves to the full." Louisa Rose, winemaker.



WINEMAKING / VITICULTURE

A small percentage of the fruit harvested for this 2007 wine was taken from the new viognier clonal vineyard plantings, a program which Yalumba has pioneered for 10 years. The inclusion of these clones is yet another milestone in the Yalumba Viognier journey.

After harvest about 60% of the fruit was gently pressed directly to barrels, the rest to a stainless steel tank. The juice was handled with passive oxidation, allowing the wine to ferment with indigenous yeasts, natural to the vineyard. The wine was left on lees, which with regular batonage for 10 months, increased the complexity and creaminess of the wine and further heightened the palate weight.

The wine is pale gold in colour with green highlights, with a nose displaying aromas of apricot nectar, lifted honeysuckle and orange oil perfume. The palate is long, rich and luscious with intense stone fruit flavours, particularly white peach and apricot, finishing with an aromatic citrus freshness.

VINTAGE CONDITIONS

Vintage 2007 followed an extremely dry growing-season. The drought presented a number of viticultural challenges, notably numerous cold-weather events during winter and spring causing very low crops to be set. Natural rainfall in Eden Valley during the growing season was less than 40% of average, and this, combined with slightly higher than average temperatures, caused the grapes to ripen nearly a month earlier than normal. This was fortuitous as any supplementary irrigation was very scarce. Despite these trials the quality of the fruit was excellent, and the resultant wines full of flavour.

VINTAGE INFORMATION

Vintage	2007
Region	Eden Valley
Winemaker	Louisa Rose
Harvested	February & March 2007
Alc/Vol	14.5%
Total Acid	5.9 g/L
pH	3.52
Residual Sugar	2.3 g/L



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