

Deakin Estate Viognier 2015

Grape Variety:

Viognier

Region:

The fruit for this wine was harvested from our Deakin Estate vineyards in the Murray Darling region, Victoria.

Harvest Date:

Mid February 2015

Wine Specifications:

Alcohol: 13.9% **pH:** 3.08 **Acidity:** 5.7g/L

Vinification:

Deakin Estate Viognier was harvested from our estate vineyards when flavours were at ideal ripeness, then fermented cold, with aromatic yeasts, in stainless steel. No barrels, no winemaker intervention, just pure, intense Viognier.

Winemaker's Comments: Frank Newman

Colour:

Pale straw with green hues.

Nose:

Intensely aromatic with lime, pineapple, quince and lychee notes.

Palate:

Lush and smooth with plenty of tropical fruit flavours and a fine fruit-burst of refreshing acidity on the finish.

Cellaring Potential:

Fruity and satisfying now, but can be cellared and will develop further complexities over five years. Serve chilled.

Ideal Food Matches:

Pasta marinara, Moroccan lamb tagine or lightly spiced dishes are a perfect match.

