

DEAKIN ESTATE

Deakin Estate Viognier - 2008

Grape Variety:

Viognier

Region:

Murray-Darling

Harvest:

Mid February.

Vinification:

Picked when citrus and early tropical flavours were peaking and then fermented cold with aromatic yeasts entirely in stainless steel, this Viognier captures the essence of the variety's flavour at its ideal ripeness. No barrels, nothing fancy, just pure, intense Viognier.

Winemakers Comments: Phil Spillman

Colour:

Light straw with a green tinge.

Aroma:

Intensely fruity with lime, pineapple, quince and custard apple – a fruit bomb. Lay back and put on your shades because everyone's in a Hawaiian shirt!

Palate:

Tightly structured with a fruit-burst of acid, plenty of tropical fruit flavour and a seriously fine acid finish.

Wine Specifications:

Alcohol: 13.5% **pH:** 3.20 **Acidity:** 6.0 g/L **RS:** 3.0 g/L

Cellaring: Fruity and satisfying right now but it will also develop over five years, gaining in fruit intensity and softening a little as the body grows to moderate the crisp acidity. Serve cold.

Food matches: Mediterranean cuisine, especially marinara. Pizza, paella or Moroccan lamb.

