



2004 VIOGNIER

Adelaide Hills (100%), South Australia
Kersbrook Vineyard

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	July 2004
Alcohol	13.0%
Oak	Unoaked
Acid	6.8 g/L
pH	3.18
Residual Sugar	5 g/L
Sulphur	110 mg/L

Winemaker's Comments

This is our third and very delightful release of Viognier sourced from our new plantings at Kersbrook in the 'Adelaide Hills'. Viognier vines benefit from the slightly warmer micro-climate associated with our north western facing slope where the topsoil is shallow sandy loam over shaly rock. The grapes were hand picked and chilled prior to de-stemming and gentle pressing, followed by temperature controlled fermentation to retain varietal freshness. Only 300 cases were produced.

Colour

Pale straw with light green hues.

Bouquet

Fresh nuances of white pear, orange blossom and lemon rind dominate the aroma, assisted by a mineral zestiness.

Palate

This fresh, medium bodied style has flavours of loquat and pear combined with a clean citrus and mineral aftertaste. All fruit based without any oak influence at all tempts the palate with true varietal Viognier flavours. The finish is clean and dry and this unique style can be enjoyed with antipasto, seafood, many white meat dishes or just with friends during the warmer months out on the veranda.