



## 2005 WHITE FIG

Viognier (100%)

Adelaide Hills (100%), South Australia



### Wine Analysis

Winemaker	Neville Falkenberg
Bottled	December 2005
Alcohol	14.0% v/v
Oak	5 months in used French Oak Barriques
Acid	7.1 g/L
pH	3.33
Residual Sugar	2.5 g/L
Sulphur	140 mg/L

### In the Vineyard

This is the fourth vintage harvested from block 17 in the Kersbrook vineyard. The vines are on the side of a steep hill facing west and the minimal topsoil turns to shaly rock and limestone after 18-20 centimetres. This produces a low crop with intensive flavours and good balance. A very cool summer prior to harvest helped to produce high natural acid to complement the rich flavours.

### In the Winery

The grapes were machine harvested and transferred directly to the press enabling minimal skin contact and tannin pickup and produced a softer "food friendly" style of Viognier. Barrel fermentation and storage on yeast lees for five months in two year old French Oak barriques has added a lovely nutty flavour to complement the varietal fruit.

### In the Glass

**Colour** – pale straw with brilliant green hues.

**Bouquet** – fresh nuances of white fig, pear and orange peel aromas are integrated with soft cashew nut and vanillin overtones.

**Palate** – rich and full flavoured showing ripe fig and grapefruit through the initial palate, followed by citrus and green melon towards the end. The sweet nutty oak influence is well integrated with the fruit flavours producing a well balance style perfect with antipasto, white meat dishes or Asian cuisine. The finish lingers on for several minutes with a creamy yet crisp aftertaste.