

The Virgilius Eden Valley Viognier 2009

Yalumba 'The Virgilius' Eden Valley Viognier is Yalumba's most distinguished white wine and premium Viognier offering. With more than 30 years of experience with this variety, Yalumba today is one of the most influential producers of Viognier in the world.

Eight different clones of Viognier have been planted in The Virgilius Vineyard in the Eden Valley, which today represents the most clonally diverse planting of Viognier in Australia.



Hand-picked grapes were whole-bunch pressed directly to barrels, and the juice handled with passive oxidation. The wine was fermented in mostly mature French oak barriques by a population of naturally occurring and differing species of yeast indigenous to the environment of the vineyard. In these wild ferments each yeast played a small and subtly different part in the development of the wine, creating layers of richness, complexity, fine textures and flavours. After fermentation the wine was aged on lees with regular batonage for 11 months to further heighten the palate weight and increase the complexity and flavour generosity. At blending only the finest barrels were chosen for the final wine.

A pale gold with green highlights, The Virgilius Viognier 2009 exhibits intense aromas on the nose of white peaches, apricots and ginger. Lifted ginger spice is layered on the palate with mineral texture and complex apricots and white stone fruit flavours. The trademark Viognier lushness is clearly evident in this wine, which is unctuous and complex while at the same time showing restraint. While showing all the virtues of great Viognier as a young wine, The Virgilius will reward medium term cellaring as it evolves in the bottle, developing further layers of flavour and aroma.

At its best with food, The Virgilius complements a wide range of flavours.

Eden Valley white wines were very strong again in 2009, continuing a long run of great vintages. After a dry winter and spring, the vines got had a good growing start and set well balanced crops. A heatwave in January was pre-veaison (before the grapes swell and ripen) and caused few problems. The weather in February and March remained cool, particularly at night, which was absolutely perfect for slow ripening, and accumulation and retention of flavours and textures.

For more information visit <http://www.yalumba.com>

VINTAGE INFORMATION

Vintage	2009
Region	Eden Valley
Winemaker	Louisa Rose
Harvested	March 6 to 24, 2009
Treatment	Fermented & matured in mature French oak barriques and puncheons
Alc/Vol	13.5%
Total Acid	5.6 g/L
pH	3.46