



Yalumba Rare & Fine

THE VIRGILIUS EDEN VALLEY VIOGNIER 2018

The Virgilius is our flagship white wine. After more than 40 years of working with this variety, the cool elevated slopes of Eden Valley has proved its place in the world as one of the great homes of Viognier. Handpicked and wild fermented in old French oak, this is wine with layers of richness, complexity, fine textures and flavours.



VINTAGE CONDITIONS

A lovely, wet winter set the vines up well for a healthy start to the season. Spring was drier than average and the vines responded quickly, growing and flowering well and setting a good number of bunches. Summer saw warm, dry days with the important cool Eden Valley nights. These conditions ripen the grapes while maintaining freshness and natural acidity. The balmy Indian Summer of early March helped finish ripening these perfectly balanced and flavoured grapes.

TERROIR/PROVENANCE/REGION

After 40 years we believe Eden Valley has proved its place as one of the great homes of Viognier. The 'new' clones, imported by the Yalumba Nursery, are starting to mature and bear fruit that we can compare to each other and our established vineyards. Part of this blend comes from the oldest vines planted in 1980, the balance from a neighbouring vineyard of the same clone that was planted in 1995.

TASTING NOTES

Pale gold with green highlights. Intense aromas of apricots, cardamom, white pepper and fresh ginger. Lifted ginger spice is layered on the palate with mineral, sourdough-like texture, apricots and almond savouriness. It is complex while at the same time shows purity and restraint that will unwind slowly in the glass and take the imbibers on a sensory journey.

FOOD PAIRING

At its best with food, The Virgilius complements a wide range of flavours, particularly dishes with spice and rich flavours. Try with pan-fried, herb stuffed mushrooms or fresh gnocchi with olive oil and shaved truffles.

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| WINEMAKER | Louisa Rose |
| HARVESTED | 28 February - 13 March 2018 |
| REGION | Eden Valley |
| TOTAL ACIDITY | 4.96 g/L |
| PH | 3.42 |
| SO2 | 67 mg/L |
| ALCOHOL | 13.0% |
| TREATMENT | Fermented and matured for 10 months in mature French oak barriques, puncheons and demi-muids. |
| CELLARING | The Virgilius, while showing all the virtues of great Viognier as a young wine, will reward cellaring as it evolves in the bottle, with even more layers of flavour and aroma. |



RARE
Fine