

YALUMBA

FSW8B 2012

Autumn in Wrattenbully ~ dewy mornings, soft mists and warm sun on ripe grapes ~ perfect for 'Botrytis cinerea' and the naturally alluring Viognier grape to link and create the golden nectar that becomes FSW8B. The flavours of Viognier have a wonderful synergy with the richness of the Botrytis, offering opulent flavours of apricots, peaches and spice. Exotic, luscious, long and elegant, this is an experience to be shared.



WINEMAKING / VITICULTURE

Wrattenbully seems to be a perfect region for the production of botrytis wines. Fruit ripens naturally with high sugar and flavours in the warmth of summer and then waits for autumn with dewy mornings and sunny days to initiate and sustain the growth of the botrytis cinerea fungus.

Botrytis metabolises in the berries desiccating them, increasing the sugar concentration and contributing to its unique flavour. Several pressings of the berries are required to liberate all of the viscous nectar.

WINEMAKERS COMMENTS

The Yalumba FSW8B Botrytis Viognier 2012 is pale straw with a lime green hue in colour. The nose is ethereal with a rich note of crème brûlée that is followed by enticing aromas of cinnamon, star anise, and key lime pie. Rich lingering flavours of cumquat marmalade, poached apricots, cinnamon and star anise lead to a sweet and balanced finish. The wine shows a savoury complexity and wonderful synergy between luscious sweetness and lively acidity.

VINTAGE CONDITIONS

Mild temperatures were the greatest influence on the Yalumba FSW8B Botrytis Viognier 2012. A warm to hot spell at the end of February was then followed by cooler nights along with excellent soil moisture profiles. As a result of good early winter rains the season started well. Budburst was particularly early this season beginning two weeks ahead of normal. The mild dry conditions delayed the infection of botrytis and excellent results were achieved.

For more information visit www.yalumba.com

VINTAGE INFORMATION

Vintage	2012
Region	Wrattenbully
Winemaker	Peter Gambetta
Harvested	18th April & 21st May 2012
Alc/Vol	10.5%
Total Acid	6.7 g/L
pH	3.66
Residual Sugar	224 g/L

