

NEW
RELEASE



2010 Viognier
South Australia
Organically Grown Grapes

Located on the Murray River at Loxton this beautiful organic vineyard, owned by the Barich family and organically certified for more than 10 years, produces some wonderful Viognier fruit. Meticulous hand detailed work in the vineyards ensures that the grapes are in perfect condition when they are picked.

Made with organic winemaking techniques and fermented with indigenous yeast naturally present in the vineyard, this wine required little intervention from the winemaker.

A relatively cool December and January with average summer rainfall allowed for perfect ripening conditions. Sugar accumulation was gradual, allowing flavours to develop evenly for harvest at optimal ripeness at the end of February.

Straw in colour with green hues, the aroma of the Yalumba Organic Viognier 2010 is varietal and alluring showing lifted honeysuckle, lemon rind, apricot and peach aromas mix with hints of orange blossom, cashew and ginger. The palate is rich, textured, and harmonious resulting in a luscious wine with layers of spice, citrus and apricot. Enjoy with spicy Asian cuisine.

Vintage Information

Variety:	Viognier
Vintage:	2010
Region:	South Australia
Harvested:	February 2010
Oak:	Nil
Alc/Vol:	13.5%
Total Acid:	4.7 (g/l)
pH:	3.45 (units)



Suitable for vegetarians & vegans



Certification number 5268P