

# YALUMBA

FAMILY VIGNERONS C. 1849

## V DE VIE

The term *Eau de Vie* literally translates to 'Water of Life' and originated in France. This distilled, fermented fruit juice reflects the early origins of distillation, which were first explored in the pursuit of remedies to varied ailments. It soon found a new purpose as a beverage to be enjoyed rather than a medicinal aide. Today it is a rare and special spirit made around the world in small quantities from selected fruits.

As opposed to other spirits, Eau de Vie's emphasis is on freshness, liveliness and capturing the intense essence of fruit. As a result it rarely sees any oak in the process.

Just as the Europeans recognised the synergy of flavours that fruit and the process of distillation could produce, Yalumba too saw the potential for Viognier's intense apricot flavours to create a similar style of spirit with a unique twist. Yalumba V de Vie is a pure spirit which captures the essence of Viognier. This is not only a first for Yalumba but a one of a kind in the Australian liquor landscape.

By distilling Yalumba's enviable resource of Eden Valley Viognier in a traditional copper pot still and utilising only the heart of the runs with no oak influence, winemaker Louisa Rose has been able to maximise the preservation of Viognier's aromas and flavours in a clear spirit.

The result is a soft, mellow spirit exuding exotic perfumes of fragrant musk and apricot kernel aromas combined with a clean refreshing palate. Yalumba V de Vie is an ideal digestive or interesting combination with food.

*"Be one of the lucky few to enjoy this very rare experience."*

**Winemaker: Louisa Rose**

