

YALUMBA

FAMILY WINEMAKERS 1849

Yalumba Distinguished Sites is a family of exceptional wines; each carefully sourced and masterfully crafted to capture the true essence of specific, special sites from which it is grown.

FSW BOTRYTIS VIOGNIER 2019

Autumn in Wrattenbully means dewy mornings, soft must and warm sun on ripe grapes - perfect for Botrytis cinerea.

TERROIR

The flavours of Viognier have a wonderful synergy with the flavours of botrytised wines, and Wrattenbully seems to be a perfect region for making them. Fruit ripens naturally with high sugar and rich flavours in the warm summer, and then waits for autumn with dewy mornings and sunny days to initiate and sustain the growth of the Botrytis fungus. Botrytis metabolises in the berries desiccating them, increasing the sugar concentration and contributing its unique flavour.

VINTAGE CONDITIONS

Mild temperatures were the greatest influence in Wrattenbully this season. A warm to hot spell at the end of January was followed by cooler nights allowing for slow ripening of the grapes. Budburst was two weeks later than normal. The mild dry conditions, whilst good for acid retention in white grapes, delayed infection of Botrytis cinerea, however once present, the infection was lovely and clean.

WINEMAKING

A select patch of our Viognier vines are encouraged to grow a dense canopy reducing air flow, promoting the infection and growth of Botrytis cinerea. Botrytised grapes are difficult to press and several pressings are required to liberate all of the viscous nectar. Good quality juices are hard to ferment, so a special yeast strain is used to balance the ideal sugar levels, allowing the wine to find its natural balance.

TASTING NOTES

The wine is pale gold in colour. Aromas of intense honeysuckle, musk and vanilla with notes of lemon thyme and ginger. The palate, with high residual sugar, is long and luscious with opulent flavours of stone fruit and spice. The balance is perfect, delicately poised between sweetness and acidity with a memorable, lingering finish.

Enjoy with tarte Tatin and cinnamon ice cream, a cheese platter or lemon curd and Italian meringue tartlets.



VINTAGE INFORMATION

VINTAGE: 2019

WINEMAKER: Heather Fraser

REGION: Wrattenbully

HARVEST DATE: 14 May 2019

ACIDITY: 6.9 g/l

PH: 3.41

ALC/VOL: 10.5

RESIDUAL SUGAR: 152.1 g/l

CELLARING: Drink now - 2024

