



2006 “Gill’s Farm” Viognier

Colour: Medium yellow with green tints

Aroma: Subtle white peach, apricot and floral notes. Also shows a touch of mineral and struck match that adds complexity and reflects its traditional vinification.

Palate: Medium bodied, lush palate that displays the stone fruit and floral characters referred to above. Has nice mouthfeel with layers of flavor and texture building the more you get into it.

Summary: Not a big over ripe, “hair oil” style and consequently makes a nice drink on its own, but obviously better proposition with food.

TECHNICAL NOTES:

Alc/Vol: 12.2%, pH: 3.45, TA: 5.5 g/L