



2009 “Gill’s Farm” Viognier

Colour: Medium green/gold.

Aroma: Attractive and quite subtle aromas of white peach, nectarine and honeysuckle florals. Shows just a hint of oak and struck match character that adds complexity and underlines the “hands off” old world style approach to its vinification.

Palate: A medium bodied lush palate of stone fruit and tropicals with good mouthfeel and richness - the layers of texture building the more you get into it.

Summary: Not a big over ripe, “oily” style and consequently makes a nice drink on its own, but obviously a much better proposition with food. Ready to drink upon release, but a couple of years in the cellar won’t detract.

TECHNICAL NOTES:

Alc/Vol: 13.5%, pH: 3.40, TA: 6.0 g/L

100% Clare Valley - estate grown, single vineyard wine.

Closure: screwcap