



2008 “Gill’s Farm” Viognier

Colour: Medium green/gold – bright.

Aroma: Enticing aromas of fresh white peach, nectarine, melon and honeysuckle florals. Shows just a hint of oak and mineral/struck match that adds complexity and reflects its traditional “old world” style vinification.

Palate: Medium bodied, fleshy/lush palate that displays fresh stone fruit with some tropicals also evident. 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: 13.5%, pH: 3.40, TA: 6.0 g/L

Estate grown Single Vineyard wine

Closure: screwcap