



The Dreamer Viognier 2010

Viognier originated from the northern part of Rhone in France and has extremely individual characteristics. The variety can be described as powerful and spicy; reminiscent of dried apricots when picked ripe.

At Koomooloo vineyard, Viognier is planted in Block 8 on a very steep easterly aspect. The soil is extremely stony, deep and light red in colour. The vines are all closely planted utilising a vertical training system.

Due to the very difficult conditions leading to the 2010 vintage, we made the decision to pick earlier than normal – when the fruit was very light, elegant and clean. This produced a wine with very low alcohol, yet extremely light and fragrant. Still showing classic varietal characters, fine in texture reflecting the cool conditions.

Handpicked, the fruit was delivered to the winery and gently drawn off heavy lees, allowing light fluffy lees to be included.

Small portions of the pressings were fermented in old barrels, this added complexity to the blend and tones down the sometimes ‘excessive perfumed’ varietal characteristics.

Around 23% of the final blend is transferred into four-year-old French barrels to carry out ferment aging.

Vineyard and winery notes

Variety	100% Viognier
Vineyard	Koomooloo, Orange NSW
Vines Planted	2001
pH	3.3
TA	7g
Alc	10.1%
Cellaring	2-3 years

Tasting notes

Colour Light straw with hints of green and yellow hues

Aroma Intense rose petal and lychee aromas with bright delicate varietal characteristics, with some complexity of oak starting to show.

Flavour The palate is light fresh fruit, obvious acid balanced with elegant long spice and a touch of pepper.