



The Dreamer Viognier 2014

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. We however choose to make the opposite style, avoiding any of the heaviness that these riper styles have.

Generally we harvest around 10.5° Beaume, which roughly translates to an alcohol of 10.5. The fruit comes in looking quite green, we press it including all the pressings and free run together. To create texture and develop interest the wine is fermented on full solids, there is no racking.

This year we decided to ferment the juice using a yeast called 1895C. It has been developed by a very good Swiss friend of Philips. Herman and his mates were tasting a group of Rauschlings (Local white grape variety) back to 1895. To their surprise they were able to isolate a yeast in the bottling that had survived for 113 years. This is the yeast we have used to make the viognier this year. It was amazing to work with, it had a great temperament.

Towards the end of fermentation we watch the wine around the clock to try and get the perfect balance of sugar and acidity. This wine is all about balance, it is light and delicate but when it achieves its balance it is quite a remarkable wine in its simplicity.

Vineyard and winery notes

Variety	100% Viognier
Vineyard	Koomooloo, Orange NSW
Vines Planted	2001
pH	3.49
TA	6.7g
Alc	10.5%
Cellaring	Up to 5 years

Tasting notes

Colour Light straw colour, with a slight hint of green.
Aroma Floral and subtle stone fruit.
Flavour Clean and crisp, the wine is incredibly well balanced between acidity and sweetness, giving a long fresh finish.