

# PHILIP SHAW

ORANGE, AUSTRALIA

## 2015 Dreamer Viognier

### Overview of growing season and harvest period for 2015:

Leading into the growing season winter was cold experiencing a few snowfalls. An early, warm dry spring pushed the vines into an early budburst and through to fruit set in a short period of time. This set the pace for an early condensed vintage. Summer brought with it warm days and cool nights, with timely rain in January. We harvest the Viognier for the Dreamer early to fit the style of a low alcohol, elegant and fragrant wine. This year the dreamer was in late February and was received at the winery in perfect condition.

### Winemaking notes:

The Viognier grapes were machine harvested to allow for slight maceration of the fruit. This maceration allowed the flavours held in the skins to be brought into the juice before being pressed off the skins. The juice was handled reductively to protect the delicate aromatics of this variety. The juice was fermented on full solids to promote development of body and weight. It was inoculated with a selected yeast and fermented at cooler temperatures to enhance aromatics and maintain freshness. Following fermentation the wine was sulfured to inhibit malolactic fermentation. The dreamer was held on full solids and mixed weekly up until bottling to encourage development of more complex savoury characteristics.

### Winemakers Tasting notes:

Light straw yellow with hues of green it displays a lightness and softness like that of a dream. Mellow lemon, tangerine peel and zesty sherbet draw you into this wine. To be drunk straight from a cold fridge, it sure is refreshing! Juicy acidity plays in well with the sweetness of this wine, creating a beautifully balanced and elegant drop.

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### Wine analysis:

pH	TA	Residual sugar	Alcohol
3.09	3.09g/L	9.6g/L	10.3%v/v