



PRODUCER PROFILE

Estate owned by: Robert Hill-Smith
Winemaker: Louisa Rose
Total acreage under vine: 650
Estate founded: 1849
Region: Eden Valley
Country: Australia

Yalumba Rare & Fine The Virgilius 2018

WINE DESCRIPTION

The Virgilius is Yalumba's most distinguished Viognier - a wine that shows power with restraint. As Yalumba's most premium and enchanting white wine, it is loved by wine lovers looking for something beyond the more conventional offering.

After 35 years we believe that the Eden Valley has proved its place as one of the great homes of Viognier.

A lovely, wet winter set the vines up a healthy start to the season. Spring was drier than average and the vines responded quickly, growing and flowering well and setting a good number of bunches. Summer saw warm, dry days with the important cool Eden Valley nights. These conditions ripen the grapes while maintaining freshness and natural acidity. The balmy Indian Summer of early March helped finish ripening these perfectly balanced and flavored grapes.

Handpicked grapes were whole-bunch pressed directly to mature French oak barriques, where they were fermented by 'wild' or indigenous yeasts occurring naturally in the vineyard. These wild yeasts play a small and subtly different part in the development of the wine, creating layers of richness, complexity, fine textures and flavours. After fermentation the wine was aged on lees with regular batonnage for ten months to further heighten the palate weight and increase the complexity and flavour generosity.

TASTING NOTES

Pale gold with green highlights. Intense aromas of apricots, cardamom, white pepper and fresh ginger. Lifted ginger spice is layered on the palate with mineral, sourdough-like texture, apricots and almond savoriness. It is complex while at the same time shows purity and restraint, that will unwind slowly in the glass and take the imbiber on a sensory journey.

FOOD PAIRING

At its best with food, The Virgilius complements a wide range of flavors, particularly dishes with spice and richness. Try with beef rendang, pan fried herb mushrooms, or fresh gnocchi with olive oil and shaved truffles.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Eden Valley
Vineyard name:	Multiple Vineyards
Elevation:	750-1,500 feet
Average Wine Age:	35 years
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Viognier
Fermentation container:	mature old French oak puncheons and barriques
Malolactic fermentation:	Partial
Fining agent:	Vegan
Type of aging container:	Barriques and Puncheons and Demi muids
Age of aging container:	Mature
Type of oak:	French
Length of aging before bottling:	10 months
Prefermentation technique:	1-4 days on solids before wild yeast start to ferment

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.42
Acidity:	4.96 g/L