



WESTERN RANGE

.....WINES.....

JULIMAR VIOGNIER

Vintage: 2006
Variety: Viognier 100%
Region: Perth Hills
Alcohol: 13.5%
Cellar: 7+ Years

TASTING NOTES

Colour: Straw gold.

Bouquet: Limes with peach, musk and dried apricots.

Palate: Creamy mouth feel, with luscious stone fruit finish.

Cuisine: Fresh baguette with mortadella, mild salami's or prosciutto, smoked salmon, sushi, char-grilled tuna or salmon and soft cheeses.

Fruit: Hand picked fruit, selected on flavour profile from high country vines in the lower end of the valley. The region is classically suited for the growing of this grape, being very similar to its point of origin, Condrieu in the Southern Rhone.

Winemaking: Only free run juice was taken and 50% was placed directly in a selection of new French oak barrels and fermented. Post fermentation, it was retained on Lees for a further 2 months. The balance of the juice was fermented with neutral yeast, at cold temperatures to retain its aromatic features. The two components were blended back to produce the required balanced result.

