



WESTERN RANGE

..... WINES.....

JULIMAR SHIRAZ VIOGNIER

Vintage: 2007
Variety: Shiraz 95% Viognier 5%
Region: Perth Hills
Alcohol: 14.5%
Cellar: 10+ Years

TASTING NOTES

Colour: Deep garnet red with purple edges.

Bouquet: Intense aroma of mocha, plums and perfumed oak with a floral lift created by the Viognier.

Palate: Rich and full with generous oak and natural grape tannins, creates an intensely balanced long finish.

Cuisine: Ideal with juicy red meat dishes and dark chocolate.

Fruit: Grown in the deep gravel and red loam in the high country of the valley, the fruit was hand picked from low cropping vines that developed intense colour and varietal flavours. A small percentage of Viognier was introduced to enhance the aroma and mouth feel of the wine.

Winemaking: This wine was cold soaked for 3 days prior to the onset of fermentation. After cold soak, the grapes were fermented in small stainless steel open fermenters for a week with the assistance of temperature control. During fermentation, daily pump-overs were undertaken to extract colour, flavour and body. In the later stages of fermentation, a portion of the fermenting juice was run-off into barrels to finish alcoholic & malo-lactic fermentation. After fermentation, the wines were stored in oak barrels for a further 18 months, bottled then stored.

