



Viognier [vee-oh-NYAY]:

Originally one of the major white grape varieties of the Rhone Valley in France. Viognier is not as full bodied as most Chardonnays, nor as light as most Sauvignon Blancs, and it is an excellent food wine.

Angove's Nine Vines Viognier—At a Glance

The Angove family has been producing wine since 1886. Of the Angove family's original vineyards at Tea Tree Gully in the Adelaide foothills, only nine vines remain. Nine Vines Viognier recalls the vibrancy of a wine growing region that played an important role in the family's winemaking heritage.

Appellation: South Australia →



Vineyard Notes:

The Viognier grapes for this wine were sourced from vineyards in the Murray Valley (Riverland Region) of South Australia, 150 miles northeast of Adelaide. These vines are in their prime, yet each vintage shows greater depth and elegance as they continue to mature.

Tasting Notes:

Mid-straw in colour with enticing green hues, this complex wine has attractive floral and deeper stone-fruit characters on the nose and palate. Flavours of dried apricot and fully ripened pears linger with the rich fullness of the typically plump varietal palate.

Winemaking notes:

Grapes were picked late at night to harvest the grapes as cold as possible. The grapes were then transported to the winery and pressed using modern membrane tank presses. After cold settling, the clear juice was carefully racked to cooled fermentation tanks and inoculated with selected yeasts. The wine was fermented on lees and a small portion was separated as juice and barrel fermented using the yeast indigenous to the vineyard and winery.

Technical Specifications:

Vintage: 2008
 Composition: 100% Viognier
 Alcohol: 14.5%
 pH: 3.30
 Residual Sugar: .45g/100mL

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