

# BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST



## 2006 Brokenwood Indigo Vineyard Viognier

**Variety:** Viognier  
**Region:** Beechworth - VIC

### Winemakers Comments:

A native of the Rhone Valley and in particular the grape of Condrieu. Its versatility is such that it is often used in Shiraz to add fruit lift. A very dry lead up to picking, giving some concentrated flavours.

### Vinification:

Optimum ripeness is often at high sugar and alcohol and accompanying deep colours, so the decision was made to whole bunch press the fruit. The juice was clarified and fermented in two and three year old French oak barriques. Further ageing on lees for another seven months before bottling.

### Tasting Notes:

The most arresting feature of Viognier is its aromas. Lifted apricot and cherry blossom characters. The oak impact is very slight and adds texture to the palate. The palate features apricot and is full-bodied from glycerol and alcohol. This adds length and the flavours carry to the end and linger. A perfectly framed wine with everything in balance.

While some Northern hemisphere examples do age well, this is best consumed over the short term.

### Food:

Asian, eg laksa, pigeon or quail.

### Technical Data:

<b>Alcohol</b>	14.0%
<b>pH</b>	3.23
<b>Acidity</b>	3.4g/L
<b>Residual Sugar</b>	1.5g/L
<b>Availability:</b>	750ml
<b>RRP:</b>	A\$30.00

*Our wines are now sealed with screw cap to guarantee quality and consistency.*

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