



## Yalumba Rare & Fine

THE VIRGILIUS EDEN VALLEY VIOGNIER 2021

The Virgilius is our flagship white wine. After more than 40 years of working with this variety, the cool elevated slopes of Eden Valley has proved its place in the world as one of the great homes of Viognier. Handpicked and wild fermented in old French oak, this is wine with layers of richness, complexity, fine textures and flavours.



### VINTAGE CONDITIONS

Eden Valley experienced its third below average rainfall winter in a row. Sufficient rain fell in spring to get the vines growing and the following mild growing and ripening season was perfect for an excellent quality vintage.

### TERROIR/PROVENANCE/REGION

After more than 40 years we believe Eden Valley has proved its place as one of the great homes of Viognier. The 'new' clones, imported by the Yalumba Nursery, are starting to mature and bear fruit that we can compare to each other and our established vineyards. Two-thirds of this blend comes from the oldest vines planted in 1980, the balance from another vineyard of the same clone that was planted in 2004.

### TASTING NOTES

Pale gold with green highlights. Aromas of white flowers, fresh apricots, cardamom, white pepper and fresh ginger. Lifted ginger spice is layered on the palate with mineral, sourdough-like texture, apricots and almond savouriness. The hallmark Viognier texture of the palate is clearly evident in this wine. It is complex while at the same time shows purity and restraint that will unwind slowly in the glass and take the imbibers on a sensory journey.

### FOOD PAIRING

At its best with food, The Virgilius complements a wide range of flavours, particularly dishes with spice and rich flavours. Enjoy with grilled sirloin and chips; beef rendang; pan-fried, herb stuffed mushrooms; or fresh gnocchi with olive oil and shaved truffles.

WINEMAKER	Louisa Rose
HARVESTED	28 February - 9 March 2021
REGION	Eden Valley
VINEYARD SOIL TYPE	Sandy loam with mica schists over neutral clay sub soil
VINEYARD ASPECT	Mostly flat with some aspects easterly and some westerly facing
FERMENTATION VESSEL	Mature French oak puncheons
FERMENTATION TYPE	Wild ferment
VINE AGE	2/3 of blend 41 years, 1/3 blend 17 years
ALCOHOL	13.0%
TREATMENT	Fermented and matured for 10 months in mature French oak puncheons.
CELLARING	The Virgilius, while showing all the virtues of great Viognier as a young wine, will reward cellaring as it evolves in the bottle, with even more layers of flavour and aroma.



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