

THE FRUIT

Excellent batches of fruit were hand-picked at 13.5° Baume from the Adelaide Hills and Eden Valley, which experiences the cooler climate conditions required for the Viognier varietal. The weather conditions for the 2006 vintage were ideal for white varieties, where fruit was produced with the intensity and delicacy required for first-class Viognier.

THE WINEMAKING

After crushing, the juice was cold settled and racked, with varying degrees of solids returned prior to fermentation, where a combination of indigenous and cultured yeasts was added. 90 % of the juice was then transferred to two and three year old French oak barrels to complete fermentation, with the remaining 10% fermented in tank to retain freshness. The wine was matured on lees with regular batonage for four months to increase the complexity and creaminess of the wine for maximum varietal flavour and optimum balance.

(2006 Chaff Mill VIOGNIER)

Pale to medium straw in colour with pale green hues, this wine has delicate aromas of apricots with a hint of exotic spices, subtle green melon and florals which are typical characteristics of quality Viognier. The palate is equally enticing with subtle apricot and orange blossom flavours and a rich, creamy mouthfeel, which is supported with good acidity and a clean, fresh finish.

Viognier is delicious with figs roasted with blue cheese and prosciutto, or French onion soup.

