

SIRROMET

LIFE • STYLE • WINE ®

TASTING NOTES



SEVEN SCENES

Signature Collection

Part of the Sirromet family of fine wines, our Signature Collection range makes use of selected parcels of carefully nurtured fruit to produce wines of rare character and distinction.

2010 VIOGNIER

- Region:** Granite Belt, Australia
Variety: Viognier
Colour: Rich straw green with slight golden edges
Cellaring: Drink now – 2020
Nose: Deep intense Viognier perfume, tones of aromatic apricots, orange marmalade with a hint of vanillin oak, an extra citrus nuttiness from the malolactic.
Palate: Wild fermented wine in oak and also in tank, some solids fermentation giving a great mouthfeel, intense orange blossom, citrus oils, and star anise fruits. Rich, slightly oil, true to style, but great mid palate and depth and persistency.

Winemaking Comments:

The best parcels of fruit from our Granite Belt vineyards were used to produce this premium Signature Collection wine. A combination of wild and commercial yeast was used and then fermented in French oak for 12 months in order to develop a velvety, elegant tapered palate. A small part was also put thru malolactic fermentation for extra complexity, one to cellar and also to enjoy now.

Additives:

Traditionally fined with milk and isinglass (fish product) traces may remain. Sulphur Dioxide added.

Technical Data:

Alcohol: 13.3% vol/vol	pH: 3.60
Standard Drinks: 7.9	TA: 6.1 gm/ltr
MLF: 100%	Residual Sugar: 0.3 gm/ltr
Oak: 12 months in 60% American oak, 40% French oak	



Multi-award winning wines from Sirromet Winery

www.sirromet.com