

THIS LIMITED RELEASE VIOGNIER WAS HANDPICKED FROM A SINGLE BOUTIQUE VINEYARD AND PART AGED IN OLDER FRENCH OAK BARRIQUES TO ADD FURTHER COMPLEXITY AND ALLURE TO THE HEADY FLORAL AND SPICY PERFUME, FLESHY STONE FRUIT FLAVOURS, VOLUPTUOUS BODY, ELEGANT STRUCTURE AND CRISP CITRUS FINISH



OUR VINES THRIVE ON ENVIED SOIL LESS THAN 500 METRES FROM THE BEACH AND ONLY 10 METRES ABOVE SEA LEVEL; A QUINTESSENTIAL MARITIME CLIMATE. VIOGNIER IS FUSSY AND DEMANDING BY NATURE SO OURS IS PRUNED AND PICKED BY HAND, BUNCH-THINNED TWICE AND GENERALLY PAMPERED. REWARD IS THE SUMPTUOUS FRUIT FROM WHICH WE HANDCRAFT THIS INTENSELY PERFUMED, RICHLY FLAVOURED, FULL-BODIED YET ELEGANTLY STRUCTURED WINE. ALTHOUGH ENTICING UPON RELEASE, CELLARING WILL OFFER A SEDUCTIVELY RICH, COMPLEX AND MORE SENSUAL WINE EXPERIENCE.

Enjoy! – The Brister Family

VIOGNIER REVIEWS & MEDAL TALLY

1 SILVER Medal International Wine & Spirit Challenge
 5 BRONZE Medals including 09 Decanter World Wine Awards (London)
 09 Royal Sydney Wine Show

Recommended 89 pts James Halliday
'Clean and pure apricot aromas; very fresh, vibrant and clean on the finish'

Recommended Louise Radman The Adelaide Magazine
'Vibrant and fragrant with fresh apricot, citrus, pineapple and almond nougat. Crisp, clean lines with good concentration lovely fruit purity and minerality'

Recommended 2009 Decanter World Wine Awards (London)
'Musk, honey, citrus, blossom. Rich and complex... multi-layered, plush palate. Very good length'

Commended 2008 Decanter World Wine Awards (London)
'Oak, lemon notes on the nose. Clean, refreshing acidity. Nicely balanced. Lemon citrus notes. Good length'

'This wine is without a doubt a unique and delightful addition to your cellar. Lady Bay Vineyard has identified this difficult to grow varietal for special attention and is devoted to developing the character and flavour of this wonderful grape. Handpicked to ensure optimum quality and aged briefly in French oak barriques, this wine has been nursed to a wonderfully full floral bouquet with spicy overtones. Its character is rounded off with a robust body and clean citrus finish overlaying fleshy fruit flavours. This full bodied wine is best enjoyed with pork, poultry or any spicy fully flavoured dish.'

Boutique Wineries Review

TECHNICAL INFORMATION – 2008 VIOGNIER

Winemaker: Mike Brown	Viticulturalist: Mike Brister
Alcohol: 13.5% by volume	Vineyard: Lady Bay, Southern Fleurieu SA
Total Acidity: 5.4 grams/litre	Elevation: 10 metres above sea level
Oak: 6 months 30% 2yo French barriques	Soil Type: Alluvial - sandy loam over limestone with scattering of ironstone and granite
pH: 3.3	Acres: 9.2
Residual Sugar: 6.3 grams/litre	Ave Rainfall: 540 millilitres per annum
Production: Approx 350 cases	Harvest: Hand-picked on 19 th February

