

# KAESLER



## Viognier 2007

*Pronounced Vee-on-yay*

We grow 3 acres of Viognier. This is the third release of this wine and we only make 250 dozen.

The grapes were whole bunch pressed with all of the pressings being included. The juice was settled without enzymes for 24 hours, and then pumped into 40% new French oak and 60% 1 and 2 yr French oak. It was fermented with 100% wild yeast for about 14 days and left on lees for approximately two months. It was then racked, sulphured, and returned to the barrels. During this time malolactic fermentation was not encouraged but some barrels went through a partial fermentation.

The wine was matured for a further 4 months in oak prior to bottling.

Colour: light straw colour

Nose: Aromatic stonefruits, fresh pineapple, slightly spicy

Palate: Creamy and full flavoured mouthfeel, but with crisp fruit characters like new season nectarines and apricots. Clean finish, not too cloying.

Notes: A powerful wine that is ideal with food – serve well chilled and try it with cheese, fresh fruit, veal dishes.

Age of vines: Estate plantings of 7 year old Viognier

Alc: 15.0%  
TA:6.88g/l  
pH:3.50



Dural Wines Australia Pty Ltd Trading as Kaesler Wines  
PH +61 8 8562 4488 FA +61 8 8562 4499 EM [mail@kaesler.com.au](mailto:mail@kaesler.com.au)  
P.O Box 852, Nuriootpa 5355