



2006 Private Bin TM Viognier

Category:	White
Variety:	Viognier
Region:	Granite Belt
Colour:	Pale straw with golden edges
Cellaring:	Drink now – 2010
Nose:	Lifted aromatic tropical fruits with hints of white peach and tinned apricots.
Palate:	This wine exhibits tangerine, custard apple and creamy citrus characters from barrel fermentation and a lovely oily richness with vanillin oak influences.

Winemaking Comments:

This wine is produced as a tribute to the founder of Sirromet Wines, Terry Morris. As a varietal, Viognier consistently performs well in Queensland's Granite Belt region. This vintage our TM Viognier was exposed to a mixture of old and new French oak barrels with a small parcel (four barrels) undergoing malolactic fermentation. The result of this blending has produced a unique wine with complexity and structure.

Additives:

Traditional non-grape tannins, including chestnut tannins added.

Technical Data:

Alcohol: 13.0% vol/vol
Standard Drinks: 7.8
MLF: 12 %
Oak: 70 % French
pH: 3.7
TA: 5.7 gm/ltr
Residual Sugar: 0.6 gm/ltr

SWF3775



Multi-award winning wines from Sirromet Winery

www.sirromet.com

SIRROMET

