

2016  
LE JARS BLANC VIOGNIER



#### Vintage Conditions

The 2016 growing season started with a warm, dry Spring with overall good conditions for flowering and fruit set. Summer temperatures were 2 to 5°C warmer than average with rainfall in December down 83%. A mild January ensured slow flavour development, whilst retaining good grape acidity. Late January rains slowed down maturation with subsequent March rain pushing out picking dates. Overall 2016 is seen as an exceptional vintage for both white and red grape varieties.

#### Vineyard Selection

The Viognier is sourced from Block 1B (clone Montpellier) on our Schubert Estate vineyard located in the sub-region Marananga in the Barossa Valley.

#### Winemaking

The fruit was handpicked in the early hours of the morning to ensure cool fruit is delivered to the winery in pristine condition. The grapes are immediately pressed straight to stainless steel tank for 24 hours cold settling before racking to old 225L French oak barrels for a natural yeast fermentation. The wine remains on fermentation lees during malolactic fermentation and subsequent maturation for 6 months before being blended just prior to bottling. The wine is unfinned, with minimal filtration to preserve aromas and flavour.

#### Tasting Evaluation

*Colour:* Straw yellow with brilliant clarity.

*Aroma:* Perfumed bouquet of honeysuckle and orange blossom with underlying aromas of white nectarine, citrus and hints of white pepper.

*Palate:* Fresh flavours of white peach, orange zest, apricot purée, mango and Tahitian lime are abundant. Subtle oak derived phenolics add texture and complexity, complimented with green apple acidity creates for a crisp finish.

The Le Jars Blanc is a versatile wine that can match a variety of seafood and shellfish dishes, roast chicken, veal and pork, and can work with spicy flavours found in some Asian cuisines.

#### Technical Notes

Varietal composition:	100% Viognier
Region (GI):	Estate grown Marananga, Barossa Valley
Winemaker:	Matt Reynolds
Alcohol:	13.8% alc/vol
pH:	3.22
TA:	5.7g/L
Residual Sugar:	18.0g/L
Bottled:	28 October 2016

