

2016
GOLDEN GOOSE 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 Montellier) 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 natural yeast fermentation. Fermentation is arrested before completion to retain a portion of natural grape sugars. Maturation continues for 6 months on fermentation lees before being blended just prior to bottling. The wine is unfiltered, with minimal filtration to preserve aromas and flavour.

Technical Notes

Varietal composition:	100% Viognier
Region (GI):	Estate grown Marananga, Barossa Valley
Winemaker:	Matt Reynolds
Alcohol:	13.0% alc/vol
pH:	3.22
TA:	5.7g/L
Residual Sugar:	19.74g/L
Bottled:	28 October 2016

Tasting Evaluation

Colour: Straw yellow with a pale, almost clear core.

Aroma: Tropical aromas of apricot, yellow peach and mango are abundant, complimented with wafts of jasmine florals and spicy notes of glacé ginger and pineapple.

Palate: Flavours of peach and apricot jam dominate the richness of this fruit driven wine style. Delicate, spicy ginger and cinnamon flavours add a point of difference to the tropical fruits. The natural grape sugars that were purposely retained provide flavour density and viscosity. Crisp acidity provides focus and line through the sweet flavour profile. Perfect harmony between sweetness and acidity.

Not just a dessert wine for the end of a meal (although will go perfectly with sweet and cheese courses) The Golden Goose is a perfect food match to spicy Thai and Szechuan dishes.



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