



BARWICK ESTATES
WESTERN AUSTRALIA

2007 PEMBERTON VIOGNIER

The Collectables Series

This superb range is a limited release series of super premium wines from select parcels of our estate grown fruit. These wines are only released in years when conditions permit harvest of only the most exceptional fruit.

VARIETY

Viognier

REGION

Pemberton Western Australia

VINTAGE

2007

OAK

French Oak

WINE MAKER

Nigel Ludlow

NOTES

This Viognier is made from a select parcel of fruit from our Pemberton vineyard. Climatic conditions of this vintage meant the Viognier grapes achieved optimum ripeness and retained great varietal characters. This wine has been styled to emphasise the subtle yet distinctive characters of Viognier. French oak and extended lees contact play a supporting role, adding complexity and length.

COLOUR

Straw

NOSE

Aromas of apricot, peach, rose petal, spice and a hint of oak.

PALATE

A potpourri of flavours, namely apricot with some mandarin and lime notes. The wine has a rich texture, intense fruit, balanced acidity and a great lingering aftertaste. A full palate, slightly oily with a good balance and acid length.

CUISINE

Viognier is well suited to spicy dishes, such as Thai-style curries and stir-fry's made with coconut milk. Also fruit salsas, atop grilled fish or chicken, can be miraculously tasty with Viognier.

ALCOHOL

14%

AWARDS AND REVIEWS

TROPHY - "Best other White Varietal" SILVER - RSM Bird Cameron Timber Towns Regional Wine Show 2008

BRONZE - Qantas Wine show of WA 2008

COMMENDED - Australian Alternative Varieties Wine Show Mildura 2007

