

2007 GWH VIOGNIER BAROSSA VALLEY

At Langmeil we believe there is an undoubted affinity between the ancient, rare, late ripening and capricious Viognier, and our patch of dirt. We aspire to produce Viognier with all its hallmark aromatic, fresh and full flavoured palate.

All Langmeil wines are traditionally made in small batches, hand picked and gently pressed to express the very best from the variety.

Colour: Medium straw with green and gold hues

Nose: Fresh stone fruits, peach blossom and a hint of passionfruit leaps out of the glass with hints of honey and fresh cream

Palate: The aromas flow onto a very fruitful palate and is well balanced with zingy acidity and a lovely peachy and green apple finish

Bottling Analysis

Alcohol Volume	13.6 %
TA	6.75 g/L
VA	0.31 g/L
pH	3.22
Residual Sugar	2.8 g/L

