

2009 GWH VIOGNIER

Langmeil
BAROSSA



[THE STORY]

There has been an ongoing search in the Barossa for a 'Great White Hope' (GWH); a white wine to stand tall amongst the great wines of the world. This GWH Viognier is testament to the vision of the Bitter and Lindner families, who have farmed in the district for five generations.

[WINE ANALYSIS]

Alcohol Volume: 13.0%
TA: 6.80 g/L
pH: 3.23
VA: 0.44 g/L
Residual Sugar: 5.0 g/L

[WINEMAKING NOTES]

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 aromas, 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 • Brilliant mid straw.

NOSE • A lifted, floral bouquet with apricot and peachy fruits, talc and honey.

PALATE • Juicy fresh peaches and apricots fill the mouth, with a tangy, zesty, citrus twist which flows through onto the finish.

FOOD MATCHING • Grilled fish or chicken.

PEAK DRINKING • 2010—2014