



WINERY • VINEYARD
MOTORCYCLE MUSEUM

2010 Shiraz Viognier

Region

Mudgee, NSW

Winery Address

Pipeclay Lane,
Mudgee NSW 2850

Variety

97% Shiraz
4% Viognier



Vintage Conditions: 2010 was a challenging year, with a dry growing season finishing with cloudy weather during ripening. Although most varieties fared well, Shiraz displayed cool climate characters and are bright and fresh wines.

Winemaking: Tasting Notes: This Shiraz portion was picked from our Blacksprings block, and co-fermented with 4% Viognier. With 50% being crushed and the remainder being tipped straight into the open fermenter for whole bunch fermentation. Maturation was with a mix of new (30%) and older French and American Oak Hogsheads.

Tasting Notes: The 2009 Shiraz Viognier was always going to be hard to beat. Still made in the traditional method of co-fermentation in open vats, the 4% Viognier portion adds fruit lift and spice. This wine is dense with dark fruits, spicy oak and fine, soft tannins to finish.

Analysis:

- Alcohol 13.5%