



2007 Parri Estate Viognier Chardonnay

The Vineyard

The Parri Estate vineyard is positioned 250m above sea level and comprises a total of 82 acres under vine. The cool, maritime climate and ironstone soil is excellent for growing quality white wine grapes.

A very dry winter and spring coupled with a warm and dry growing season produced Viognier and Chardonnay with great intensity at low sugar levels. Fruit was harvested in March and placed in 500kg bins to reduce spoilage and transported to the winery.

Winemaking

All fruit was whole bunch pressed to prevent maceration of the skins and to reduce solid content in the juice. After cold settling the juice was racked off solids and inoculated with a selected strain.

Both varieties were co-fermented at 16 degrees Celsius. The wine was then cooled, Sulphur Dioxide added and settled for one week. After settling, the wine was racked, cold stabilised and prepared for bottling in May 2007.

Tasting Notes

The 2007 Parri Estate Viognier Chardonnay is an unwooded wine which displays elegant cool climate characters. A pale yellow and straw colour with green hues this aromatic wine shows peaches, honey suckle and some white pepper aromas on the nose. The palate is intense with great length and crisp acidity which offers citrus, stone fruit, melon and spice characters. An easy drinking style best consumed by itself or with Asian and chicken cuisine. Enjoy immediately or cellar for up to 5 years.

Technical Information

Region:	Southern Fleurieu Peninsula Mt Compass, South Australia	Alcohol:	13.0% v/v
Varieties:	55% Viognier 45% Chardonnay	pH:	3.44
Sugar at Picking:	12.5° Baume	Total Acidity	6.5 g/L
Closure:	Screw Cap	Residual Sugar:	1.5 g/L
		Barcode:	9332751002783 (EAN)