



## WINEMAKING

The grapes for this wine were hand selected from the mature Viognier vines at Newlans Lane – from the original cuttings brought to Australia in 1978. Harvesting by hand commenced at first light on the 19 April, six weeks later than in 2010! The grapes were then quickly brought into the winery where they were immediately destemmed, crushed, and chilled on the way to the press. Gentle pressing of the grapes occurred, and the juice was then left to settle overnight. A small portion (7.5%) of the wine was pressed straight to barrel and fermented on solids to intensify the natural flavours of the Viognier. The wine was fermented in French Oak barriques. After fermentation, the wine was racked, sulphured and racked off lees to ensure vibrant natural fruit flavours remained. The wine then spent 3 months in barrel before individual selection of each barrel for the Mail Coach Viognier blend.

The wine has good natural acidity, which will help with ageing.

## TASTING NOTES

- Colour: Light golden straw.  
Nose: Spices, orange rind and lemon/lime initially fill the glass, followed by aromas of fresh Turkish apricots, nectarines and melon.  
Palate: The palate is vibrant and aromatic with flavours of apple, lemon/lime and melon. As the wine opens up, more flavours emerge: apricots, nectarines, spice with hints of perfume and spice. The wine has a tight/linear structure, with fresh acidity and great length of flavour.

## WINE ANALYSIS

Alc/Vol:	12.3%
Acidity:	7.9 g L-l
pH:	3.10

## CELLARING

This wine is may be enjoyed now, or cellared over the next few years.