

PROTERO



PROTERO WINES

2007 GUMERACHA VIOGNIER

The 2007 Protero Viognier was sourced from 1 of 3 blocks at the Gumeracha vineyard, Adelaide Hills. Roughly 7.5 acres were planted in 2000 on loamy topsoil, over light clay grading to sandy clay, overlying weathering rock to bedrock. In 2005, organic viticulture commenced resulting in organic certification for viticulture practices as of the 2010 vintage (www.nasaa.com.au). Low yields coupled with hand pruning, picking and minimal irrigation ensure concentrated quality fruit.

Tasting Notes:

Floral orange blossom, white peach and fresh apricot flavours intermingle on a silk textured palate finishing with clean acidity. A delicate and lean style, freshly balanced. Perfect with delicate culinary foods such as sashimi, sushi and shellfish.

Winemaking:

The 2007 Viognier was handpicked, crushed and destemmed then pressed out using a bladder press. The pressed juice was chilled and allowed to settle in stainless steel tanks then racked prior to a cool fermentation using inoculated aromatic yeast. Once fermentation was complete, the wine was transferred to 1-3 year old French barrels for 2-3 months with partial malolactic fermentation allowed. The wine was bottled within 6 months of harvest date.

Region: Adelaide Hills

Country: Australia

Varietal: 100 % Viognier

Packaging: 12 x 750ml Bottles

Alcohol: 13.6 %

Titrateable Acid: 6.9 g/l

90 Points - 2009 ed. James Halliday Australian Wine Companion.

Bronze Medal - 2009 Winewise Small Vigneron Awards.

Bronze Medal - 2009 Adelaide Hills Regional Wine Show.

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