



RUPERT'S RIDGE

HEATHCOTE

Estate Vineyard & Retreats

2012 RUPERT'S RIDGE VIOGNIER

Tasting notes



REGION

Redesdale is at the southern end of the Heathcote region, 120kms north east of Melbourne. Rupert's Ridge is situated in the low-lying hills of Redesdale at an elevation of 300 metres. The vines are planted on the north facing slopes of the property and provide the fruit for all of the wines produced at Rupert's Ridge.



VINTAGE CONDITIONS

A weak La Nina pattern was still affecting this side of the country during the 2012 season. Overall there was less rainfall than the preceding vintage and the conditions were such that several disease threats occurred, resulting in a number of sleepless nights for growers. With careful management, thankfully Heathcote got through the 2012 season relatively unscathed despite heavy rains during a one-week period towards the end of February. Hand picked.

WINE MAKING

100% de-stemmed, whole berry membrane pressed without enzyme, allowed to settle in tank overnight, racked and then naturally fermented on light lees. Fermented at ambient temperature in the vat. Matured on light lees for 5 months. Fine filtered to bottle. Nil malolactic.

WINE ANALYSIS

The nose shows distinctive Viognier lift in the form of orange blossom and honeysuckle with some gunflint from solids and barrel fermentation. The palate has intense varietal flavour with a creamy texture and well-balanced acidity.

NO. CASES PRODUCED 15 (6 PACKS)

Alc/Vol: 13.0%

pH: 3.22 pH

Picking Date: 10 March 2012



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