

2006 BELGRAVIA SHIRAZ VIOGNIER

WINEMAKER'S NOTES

Shiraz-Viognier is a classic Côte Rôtie blend where shiraz and viognier grapes are cofermented. Adding whole bunches of viognier into the shiraz ferment does miraculous things to the wine. Tannin structure becomes silky and fine and the aromatics are more clearly defined with a spice and lift. After fermentation, this wine was matured for 12 months in large casks.

Grape variety: Shiraz 98%, Viognier 2%.

Alcohol: 14.5%

AROMA AND PALATE

Spice and perfume mingle with plum and mulberry. This wine is silky and supple on the palate with controlled oak.

DRINK WITH ...

With its silky texture and depth of flavour, viognier is a great food wine. We like this with pork sausages and a spicy plum sauce.

STOP PRESS: This wine has just won the top score for its class in the 2008 Winewise Small Vignerons Award.

\$19.99 per bottle or **\$105** for a six-pack



WINE AVAILABLE FROM:

Union bank wine store

Sale St, Orange
1300 721 731

Online wine store

www.unionbank.com.au

