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BAROSSA VALLEY

## 2006 Viognier

*I have always been intrigued by the wonderfully fragrant wines of Condrieu.  
This historic appellation may be no larger than a postage stamp, but  
various cuvée's from André Perret, Georges Vernay & Marcel Guigal  
are some of the greatest white wines I have tasted.*

*Ever since planting Viognier in the Descendant vineyard I have wanted to make a wine  
with similar distinction and purity.*

*With a vibrant lemon hue and beautiful freshness the exotic aromatics of orange blossom,  
white peaches, jasmine flowers and smoke are tell tale signs of what lies beneath.*

*Full bodied with a silken texture and formidable length, the rich, opulent palate offers  
white truffles, ripe peaches, currants and fresh cream;*

*All of which are neatly bound by the wines underlying minerality  
and mouth watering acidity.*

*“Only in exceptional vintages will we have the opportunity to  
produce a Viognier that's displays distinctive varietal  
characteristics from the Descendant Vineyard.*

*This wine was naturally fermented and aged for 9 months  
in 100% new French oak barriques.”*

*David Powell*

VARIETAL: 100% Viognier

VINEYARD: 5 Rows planted in the Descendant Vineyard - 1994

SUB REGION: Marananga - (Roennfeldt Road)

pH: 3.38

ACIDITY: 6.15g/L

ALCOHOL: 13.8% Alc/Vol

FERMENTATION:

This small batch was vinified with the same minimalistic approach that we have used for the 'RunRig' Viognier over the last 10 years. After hand picking at sunrise the fruit was basket-pressed at our adjacent 120 year old milk shed-turned-winery. This enabled the juice to stay very cool and be gravity fed directly to four new French barriques. The juice underwent a slow natural fermentation on it lees and was only racked once prior to bottling the following January.