



Mitchelton lies in the heart of Central Victoria, sourcing from the sub-regions of Heathcote, Goulburn Valley and The Strathbogie Ranges. Mitchelton wines deliver balance, texture & complexity with consistent flavours that define the distinctive regional characteristics of Central Victoria.

Mitchelton Viognier 2007

Variety

This white grape from the Rhône Valley is relatively rare in Australia. In our cooler wine regions it produces a high quality wine with powerful floral aromas and honey and apricot flavours. In some climates the vine is difficult to grow well, producing only moderate yields. Grape bunches are conical, winged and compact with small, oval berries. A Mitchelton speciality.



Wine Attributes

A complex wine, reflecting the nature of this traditional variety from Frances's Rhone Valley. Golden in colour with bright highlights, the wine has aromas of lifted passionfruit, honey and hints of white blossom. The palate is generous in mouthfeel and flavour, showing layers of mango, passionfruit, ginger and white musk. The crisp acid gives a clean, lingering finish.

Vineyard Information

The Viognier is sourced mainly from Watson's and A Blocks on the Mitchelton estate. Vines from both of these blocks are the original Montpellier clone and are among the earliest of this classic Rhone variety planted in Australia. This was the second vintage that we sourced a small portion of fruit from younger vines - the more recently planted HT Koorlong clone. The soils contain remnants of prior stream deposits from ancient courses of the adjacent Goulburn River. The profile consists of a deep ocre sandy-loam topsoil that is ideal for vine root growth. The subsoils are burnt orange coloured light clays that have the capacity to hold water during dry periods. Shoot thinning and crop moderation ensure low yields that achieve full flavour ripeness. Vines are spur pruned by hand on a single wire vertical shoot positioned trellis system.

Vintage

The 2007 vintage was a challenging one with ongoing drought, late spring frosts and hot prolonged summer/autumn temperatures, it was a year that saw considerably lower crops that ripened almost four weeks ahead of usual! However these lower crop levels facilitated even ripening of intensely flavoured fruit, giving us one of the best Chardonnay harvests we have ever seen.

Winemaking Techniques

The wine was 100% barrel fermented using a combination of indigenous and cultured yeasts. Oak selection is only 4 year old barrels to enhance texture and retain varietal expression. After 10 months on yeast lees post fermentation, the wine is then barrel selected and blended. We natural fermented a small percentage naturally at 32 degrees celcius this year, to use as a texture enhancer in the final blend.

Technical Details

Alcohol: 14.07%
Residual Sugar: 2.285 gm/L
pH: 3.35

Acidity: 6.5 gm/L
Cepage: 86%, Viognier
13% Marsanne
Standard: Drinks 8.3