

SUTHERLAND

VINEYARDS

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Sutherland Viognier Roussanne 2014

Pretty aromas of sun ripened apricots, peaches and a hint of spring blossoms are so typical of our Viognier and Roussanne blend. Ripe summer fruit flavours and good acidity are complimented by this wine's excellent texture and complexity; a perfect accompaniment to mildly spicy dishes.

MATURATION

Will keep improving for three years from vintage.

FOOD PAIRING

Lends itself to spicy foods such as Thai cuisine.

WINEMAKER'S COMMENTS

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VITICULTURAL PRACTICES

Varietal	Viognier / Roussanne
Root stock	101-14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2005, 2006
Plant density	2500 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	Viognier 15 t/ha / Roussanne 12 t/ha
Irrigation	Supplementary drip
Vintage	A wet start to the season delaying harvest and putting extra pressure on the cellar. The resultant wines show great purity and finesse.
Picking date	28 February to 4 March 2014
Grape sugar	22.2 °B (Viognier) & 21.9 °B (Roussanne)
Acidity	5.05 g/l (Viognier) & 6.26 g/l (Roussanne)
pH at harvest	3.48 (Viognier) / 3.3 (Roussanne)

WINEMAKING PRACTICES

Yeasts	D522
Fermentation temp	15 °C
Method	Alcoholic and 100% malolactic fermentation in barrel. Aged for 10 months on gross lees with the lees being stirred every fortnight. Fermented and matured in 2nd and 3rd fill barrels.

WINE DETAILS

Residual sugar	2.5 g/l
pH	3.20
Total acid	6.0 g/l
Alcohol	13.75%
Blend	50% Viognier 50% Roussanne
Maturation	2016 - 2021