

SUTHERLAND

VINEYARDS

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Sutherland Viognier / Roussanne 2016

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 five years from vintage.

FOOD PAIRING

Lends itself to spicy foods such as Thai cuisine.

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	Moderate summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	18 February 2016
Grape sugar	23.7 °B (Viognier) & 22.6 °B (Roussanne)
Acidity	4.81 g/l (Viognier) & 5.85 g/l (Roussanne)
pH at harvest	3.48 (Viognier) / 3.42 (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	2.0 g/l
pH	3.09
Total acid	6.8 g/l
Alcohol	14.0%
Blend	70% Viognier 30% Roussanne
Maturation	2019 - 2021

WINEMAKER'S COMMENTS

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