



KEITH TULLOCH WINE

Per Diem Viognier 2007

Variety: 100% Viognier

Region: Premium vineyard areas of South East Australia

Style: Strong floral aromatics with mouth filling texture and spicy long finish

SOURCE AREA: Fruit is sourced from The Hunter Valley in NSW and Swan Hill in Victoria.

The Hunter Valley, on the coast of NSW (90 miles north of Sydney), has hot summers tempered by cool sea breezes and occasional coastal showery weather. Soils on the Valley floor are alluvial sands and gravels. This area produces Viognier with fine tropical signatures, medium flavor intensity, and tangy refined flavor length.

Swan Hill, on the Murray River in North-Western Victoria, has high temperatures and low rainfall consistent with a Mediterranean climate. Its soils are a mix of limestone, marine sands, and clays, producing Viognier with strong, ripe, and bright varietal power.

COLOR Fresh pale straw with yellow and green brightness.

NOSE: Distinctively Viognier, with fragrant perfume of lifted citrus blossom, peach, passionfruit, pineapple, and subtle elements of pear, lime, and fresh musky spice.

PALATE: Bright and generous with flavors of honeysuckle, ripe orange, citrus, lychee and juicy peach. A velvety textured mouth-feel throughout yet finishing with lime and apple crispness, and a lemonade-like dry tang on the finish.

WINEMAKER'S COMMENTS: "This Viognier has full varietal power from the Victorian fruit yet also the finer structural brightness from the Hunter, producing a sleek-textured, medium bodied wine with strong fruit flavors and warm alcohol, yet also a crisp, bright, and refreshingly long persistence."

CELLARING POTENTIAL: Suitable for current consumption or short-to-medium term maturation.

SEAL: Screwcap sealed to provide our best quality assurance and the ultimate potential for enjoyment now or cellaring.

FOOD MATCHING: Viognier is perfect to control the strong flavors of spicy meals, and therefore it is a great match with Thai or marinated seafood dishes.

ANALYSIS

Alcohol 14.0%

Titrateable Acid 6.7 g/l

Residual sugar 3.5 g/l

pH 3.45

SO₂ 42ppm Free /

175ppm Total



For more information about Keith Tulloch's wines, please visit www.keithtullochwine.com.au

For more information about the Wine Angel Portfolio please visit www.wine-angel.com or contact Laura Robinson at 212-627-0330 or laura@wine-angel.com