


KEITH TULLOCH PER DIEM VIOGNIER 2008

Explanation of name	Per Diem is Latin for "each day's allowance"
About the brand	Styled for (a) bright, generous fruit presence and (b) fine structural acidity for fresh zesty length
Comments re vintage	A drier and hotter summer resulting in a compressed vintage. Excellent ripeness achieved earlier than usual, producing generous varietal character.
Tasting Notes: 	<p>Distinctive Viognier aromas with a fragrant perfume of lifted citrus blossom, peach, passionfruit, pineapple, and subtle elements of pear, lime, and fresh musky spice.</p> <p>Bright and generous honeysuckle and ripe-orange flavors / citrus and juicy peach mouthfeel, velvet lychee texture throughout yet finishing with lime and apple crispness, and lemonade-like dry tang onto the finish.</p> <p>Suitable for current consumption or short-to-medium term maturation. Part of Viognier's appeal is it's generous vibrant freshness, so the tendency is to enjoy this variety young.</p> <p>Viognier is perfect to control the strong flavors of spicy meals, and therefore it is a great match with Thai or other marinated seafood dishes.</p> <p>Decanting is not necessary.</p>
Appellation/growing region	South Eastern Australia: Hunter Valley (Coastal NSW) + Swan Hill (Northwestern Victoria)
Age of vines	Approx. 7 years.
Farming regimen	Farmed using conventional viticultural practices, irrigated.
Soil type	Hunter has alluvial gravels & clays, Swan Hill has Red-brown loam sand
Spacing	5 feet / 1.5 metres per vine in the vine row.
Elevation	Hunter elevation 110 feet / 33m Swan Hill elevation 240 feet / 72 m
Varietal content	100% Viognier
Harvest procedure	Machine harvested, cold fermentation in tank.
Type of yeast (wild?)	Pure yeast inoculum
Fermented in:	Stainless steel
Time in oak	Nil
When bottled	29 th September 2008
Alcohol by volume	14.0%
Brix at harvest	25.2 Brix
TA	6.9
pH	3.22
Rs	3.5
Fining	Light fining with casein
Filtration	Sterile filtered into bottle
Website address	For more information please visit www.keithtullochwine.com.au