

# LADBROKE *Grove*

## 2013 CLOVERLEAF VIOGNIER



The Cloverleaf Viognier is a full-bodied white wine. It has viscosity and weight on the palate, but contains solid acidity and has fine, natural phenolics. These attributes make it a match for a wide range of foods.

**Variety:**

100% Viognier

**Vineyard:**

The fruit is sourced from our Magarey vineyard located in northern Coonawarra. Yield is approximately 4 tonnes per hectare.

**Vintage Conditions:**

An excellent vintage, characterised by a warm, dry summer and cool harvest conditions. One of the earliest vintages on record, it produced fruit with vibrant flavours and fresh natural acidity. All varieties showed excellent varietal definition.

**Vinification:**

Machine picked in the early morning to retain acidity, the fruit was destemmed and pressed to stainless steel, with a small portion going into second fill French puncheons. The oak component was allowed to ferment with wild yeast and the tank parcels were inoculated. Post ferment, the wine was kept on lees for 6 months, with stirring to promote complexity before clarification, light filtration and bottling.

**Tasting Notes:**

**Colour:** Pale straw with golden hues.

**Aroma:** Hints of stone fruit, apricot kernel and almond interwoven with ginger, star anise and bergamot.

**Palate:** Structured yet powerful, luscious with a slightly oily texture offset by the firm acid backbone. Notes of honeysuckle and jasmine combine with a floral prettiness. A firm, balanced tannin structure gives the wine an excellent persistence of flavour on the lush and lingering palate,

**Peak drinking:** Very approachable now, but careful cellaring will allow further development with bottle age.

**Wine Analysis:**

**Alcohol** 13.2%

**Total Acidity** 6.9g/L

**pH** 3.38

**Residual Sugar** 0.4g/L

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