

Yalumba The Virgilius Viognier (Eden Valley)

"Hither haste, O Father of the wine-press;
all things here teem with the bounties of thy hand;
for thee with viny autumn laden blooms the field,
And foams the vintage high with brimming vats;
Hither, O Father of the wine-press, come,
And stripped of buskin stain thy bared limbs
In the new must with me"

Virgil (Virgilius), Extract from 'The Georgics' (completed 29BC)



Vaughan Vineyard

Virgilius the Story

Virgilius (70 - 19BC) is regarded as one of the greatest Roman poets and was poet and mentor to the first Emperor of Rome, Augustus Octavius. He is believed to have lived and worked with his father for about 10 years farming, studying and writing poetry. In 41BC however, the farm was taken to provide land for soldiers. This led to Virgilius' poetic theme of rural life. In 'The Georgics' he expressed the reality and charm of real work on the farm. Referring to the changing land, the herding of cattle and the growing of grape vines.

Considered the foremost poet of pastoral expression, Virgilius represents the best in his chosen field, whose influence reverberates through modern times. So too does Yalumba The Virgilius, identifying an artistic soul with prestige and perfect form.

Yalumba - The Journey from France to Australia

Initially, Viognier grew only in the tiny appellations of Condrieu and Cote Rôtie in France. However, after first catching the attention of Yalumba in 1970, a growing passion to work with this variety led to 1.2 hectares being planted on the Vaughan property in Angaston. This was the first significant planting of the variety in Australia. Since this time, Yalumba has embarked upon an intriguing journey, expanding plantings and developing the rare and alluring flavours and textures that are so

After nearly two decades experimenting with and learning about Viognier, the 1998 vintage of 'The Virgilius' was released. Since then, Yalumba has continued to fine-tune their vineyards and winemaking techniques, with an ongoing goal to produce wines with generosity and power, combined with longevity.

Today, 'The Virgilius' is considered a market leader in Viognier, receiving frequent, widespread recognition. And is it any surprise considering the combination of individual attention and complex care that goes into making this illustrious wine. Only select parcels of the very best quality fruit is sourced from Yalumba's Eden Valley vineyards to make 'The Virgilius'. This combined with the practice of hand-picking the grapes, passive oxidation and the use of 'wild' or 'feral' yeasts, all contribute to developing layers of richness, complexity and fine textures and flavours. Fermentation also plays an important role in creating the final wine. Fruit is whole bunch pressed and the resultant wine run directly to mature French oak barrels. The juice then undergoes a slow onset of fermentation by the many and varied yeasts indigenous to the grapes. Post ferment, the wines are left in barrel on lees for nine to ten months, with regular barrel stirring and topping. This gives extra layers of complexity and opulent secondary flavours and textures. Each barrel then undergoes individual evaluation and only the finest of these are chosen for 'The Virgilius'.

This wine receives exceptional treatment every step of the way and this is evident in the resultant trademark Viognier lushness 'The Virgilius' has become synonymous with.



Review of Yalumba The Virgilius Viognier 2003 (Eden Valley)

"Yalumba has been at the forefront with viognier for over a decade and their flagship The Virgilius Viognier 2003 is world class. Bright green/gold, this complex and fruit-driven wine (barrel-fermented but not in new oak) has aromas of honey and apricot kernel and a palate that is ripe, viscous and long. It's restrained - unusual for this variety - and beautifully balanced."

Philip Rich, The Australian Financial Review, November 2004