



SIRROMET

LIFE • STYLE • WINE. ®

2008 Late Harvest Viognier Pinot Gris

Category:	White
Variety:	64% Viognier 36% Pinot Gris
Region:	Granite Belt
Colour:	Straw yellow
Cellaring:	Drink now – 2015
Nose:	Musk, orange blossom with hints of marmalade.
Palate:	A delightful palate showing creamed honey, honey dew melon and candied cumquat characters, nice balance between fruit, acid and sweetness and finishing with good length.

Winemaking Comments:

This unique late harvest blend focuses on 2 grape varieties; Viognier and Pinot Gris. The Viognier brings traditional, rich, opulent characters to the wine whilst the Pinot Gris adds fine, delicate complexity and structure. This wine style shows great finesse.

Additives:

Traditionally fined with milk products & isinglass (fish product), traces may remain. Sulphur Dioxide.

Technical Data:

Alcohol: 9.3% vol/vol
Standard Drinks: 2.8
MLF: 0 %
Oak: 100 % (35% new French oak)
pH: 3.62
TA: 5.24 gm/ltr
Residual Sugar: 95.7 gm/ltr

SWF3775



Multi-award winning wines from Sirromet Winery

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