

# BILANCIA

**bi'lancia** Italian. (be-larn-cha) balance, harmony and equilibrium; the scales, of the zodiac (libra).



## **2007 VIOGNIER**

100% Viognier from *la collina* vineyard, the fruit was hand-picked, whole bunch pressed and lightly settled before being transferred to very old barrels for fermentation. Post fermentation the wine was stored in these barrels for five months before bottling. There was no malolactic fermentation.

2007 was a brilliant vintage which allowed the Viognier fruit to attain perfect ripeness while retaining a good line of acidity. Ripe fruit has resulted in a rich, stylish wine with hints of traditional Viognier citrus blossom and stonefruit on the nose and stonefruits and spice on the palate. The 2007 Viognier shows the classic textural oiliness on the palate. The very old barrels used in fermentation contribute to the structure of the palate without adding 'oakiness' to the aroma or flavour. As the wine ages in bottle the palate will continue to fill out resulting in a rich, lush wine

Enjoy the wine on release but continue to enjoy it over the next 3 - 4 years as the wine develops.

### **Bilancia**

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