

# SUTHERLAND

## VINEYARDS

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## Sutherland Viognier Roussanne 2016

Pretty aromas of sun ripened apricots, peaches and a hint of spring blossoms are so typical of our Viognier and Roussanne blend. Ripe summer fruit flavours and good acidity are complimented by this wine's excellent texture and complexity; a perfect accompaniment to mildly spicy dishes.

### MATURATION

Will keep improving for five years from vintage.

### FOOD PAIRING

Lends itself to spicy foods such as Thai cuisine.

### VITICULTURAL PRACTICES

Varietal	Viognier / Roussanne
Root stock	101-14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2005, 2006
Plant density	2500 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	Viognier 15 t/ha / Roussanne 12 t/ha
Irrigation	Supplementary drip
Vintage	Moderate summer days with very little rain, resulting in ideal growing conditions for grapes.
Picking date	18 February 2016
Grape sugar	23.7 °B (Viognier) & 22.6 °B (Roussanne)
Acidity	4.81 g/l (Viognier) & 5.85 g/l (Roussanne)
pH at harvest	3.48 (Viognier) / 3.42 (Roussanne)

### WINEMAKING PRACTICES

Yeasts	D522
Fermentation temp	15 °C
Method	Alcoholic and 100% malolactic fermentation in barrel. Aged for 10 months on gross lees with the lees being stirred every fortnight. Fermented and matured in 2nd and 3rd fill barrels.

### WINE DETAILS

Residual sugar	2.0 g/l
pH	3.09
Total acid	6.8 g/l
Alcohol	14.0%
Blend	70% Viognier 30% Roussanne
Maturation	2019 - 2021

### WINEMAKER'S COMMENTS

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