



## GREENSTONE

ESTATE SERIES

YARRA VALLEY

2017 CORDON CUT

*Vibrant in the glass. A glossy pale gold colour with a lime hue. Aromas of spring blossom, cumquat, musk, candied orange and lime all abound. The palate is intense with orange citrus fruits, stringy bark honey, and a touch of noble rot (Botrytis) all flowing the wine length. A harmonious balance between the acid and sugar ensures the finish of this wine is clean and fresh, leaving the taste buds wanting more.*

### VINEYARD AND WINEMAKING NOTES

Grown on the southern end of our Yarra Valley estate vineyard, this block is planted in an east/west row orientation. These Viognier vines tend produce large berries and larger crowded bunches of fruit. The fruit is grown like any other table wine variety, but when the flavour and acid profile reach the required ripeness, the cordons of the vine are cut. It is almost like an early cane pruning. While summer is still warm and the sun is shining, the "cut off" parts of the vine begin to dehydrate. The leaves start to yellow and fall, leaving the fruit exposed to the elements. As Viognier has quite tough skins so is a good varietal for late harvesting. The fruit too starts to dehydrate, and a small amount of botrytis mould starts to grow. Tasting the fruit and analysing sugar concentration, a decision is made to harvest the fruit.

Upon being received into the winery the hand-picked fruit is loaded into the press. Juice is pressed out to tank and chilled. The drain channels of the press are sealed and the juice transferred back in to the press, sealed up, and left overnight. This rehydrates the shrivelled fruit. Pressed again, the juice now contains a higher level of natural sugar and acid, and more concentrated flavour. Allowed to settle and then racked into ferment, a Sauternes yeast is selected for fermentation and progresses at low temperatures of 10 - 11 degrees. Tasted daily, the must reaches a sugar/acid balance and the fermentation is stopped. From here, the wine is clarified and prepared for bottling.

### VINTAGE & TECHNICAL INFORMATION

<b>Vintage:</b>	2017	<b>Alc/Vol:</b>	9.5%
<b>Grape Variety:</b>	Viognier	<b>PH:</b>	3.66
<b>Region:</b>	Yarra Valley, Victoria	<b>TA:</b>	5.26g/L
<b>Closure:</b>	Screw Cap	<b>VA:</b>	0.76g/L
		<b>RS:</b>	157 g/L

### CONTACT

Greenstone Vineyards Pty Ltd 179 Glenview Road Yarra Glen VIC 3775  
Phone +61 3 9730 1022 Fax +61 3 9730 1131  
info@greenstonevineyards.com.au www.greenstonevineyards.com.au

