



## **Shattered Rock Viognier 2010**

### **Tasting Notes:**

The 2010 vintage exhibits good varietal definition with its freshness and intense tropical fruit nose. The flavours are typical with what we have experienced from previous vintages – pears, quince, maybe a hint of cashew if we are really imaginative, and a hint of apricot developing. The palate is crispy and soft at the same time, with good continuity and the typical very slightly bitter finish.

Combine this aromatic speciality with spicy food, curries and all Asian dishes, but also with seafood, grilled fish, salmon, pumpkin or soft cheese.

Drink now to three years.

Price Range Australia: AUD 22.- per bottle inc. GST

**Analytical Report:** ph: 3,5 total acidity: 4,7 g/l

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## **Shattered Rock Viognier 2008**

### **Tasting Notes:**

Our Viognier is a typical expression of the variety and of our particular terroir: intense aromas of tropical fruit and pears are followed by subtle apricot and quince flavours.

This aromatic speciality is a medium to full bodied wine, with good structure, harmonious natural acidity and a slight tannic finish - hence the perfect combination to well-flavoured food such as spicy Asian dishes (curries), sushi, crabs, but also grilled fish, salmon, fowl and beast or pumpkin (butternut). - A special delight!

Drink now to three years.

Price Range Australia: AUD 22.--/bottle inc. GST

**Analytical Report:** ph: 3,5 total acidity: 4,6 g/l

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## **Shattered Rock Viognier 2007**

### **Tasting Notes:**

Discover this elegant and lively speciality. In 2007 we picked the two blocks of Viognier on Outlook Vineyard at different ripeness levels and assessed **each row** of vines depending on shoot length and fruit exposure. This approach retained natural acidity and the wine looks fresh and lively. In this second vintage of Viognier we again see the vineyard express itself with aromas of tropical fruits and pears which precede a medium to full bodied palate of quince and a touch of apricot flavours (we think pears and quince are going to be the hallmark of these particular sites). They are supported by a soft tannic finish.

The 2007 Viognier is a great food-wine! The elegant structure and flavour intensity combines perfectly with spicy food and it complements fish, fowl and beast – Another discovery!

Drink now to three years.

Price Range Australia: AUD 22.--/bottle inc. GST

**Analytical Report:** ph: 3,5 total acidity: 4,7 g/l

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## **Shattered Rock Viognier 2006**

### **Tasting Notes:**

A true white speciality! Our Viognier has loads of varietal flavour but still is delicate and elegant. We have retained its natural acids and crafted a fine medium to full flavoured wine.

Restrained aromas of tropical fruits and pears precede a medium weight palate of subtle quince and a touch of apricot flavours. They are supported by a soft tannic finish.

Our Viognier has the structure and flavour intensity to complement fish, fowl and beast. It also combines wonderfully with spicy food. – A discovery!

Drink now to three years..

Price Range Australia: AUD 22.--/bottle inc. GST

**Analytical Report:** ph: 3,3 total acidity: 4.6 g/l

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