

WILD OATS



2010 SHIRAZ VIOGNIER

Varietals: 96% Shiraz 4% Viognier
Region: Alpine Valley and King Valley, Victoria

Like Bob Oatley's yacht, Wild Oats wines are a modern take on a time-honoured tradition – fine wines made from traditional grape varieties in a contemporary style. They're enjoyed at parties, bars, restaurants and some of the most discerning social scenes by those who love vibrant, easy to drink wines that will impress family and friends.

Refined in structure and texture, detailed and generous in personality, and served in the slickest of bright, fashionable packaging – Wild Oats wines set the scene for every enjoyable occasion.

Shiraz has come a long way in this country: from the traditional earthy Burgundian styles of the Hunter through to the rich structured Hermitage styles of southern Australia.

Over the past decade we've discovered the delights of the Rhone Valley version (Cotes du Rhone) where a small portion of viognier, a white grape, is added to the blend. It produces a soft but delightfully lively wine that of all the styles perhaps suits our climate best.

Wild Oats Shiraz Viognier delivers smooth generous shiraz blended with the fruity, spicy flavours of wine from the viognier grape.

Winemaking notes:

There are some real benefits to blending white viognier juice into the deep dark purple of shiraz. Rather than diluting the colour and flavour it brightens the purple hues, lifts the aromatics and adds a delicious silky texture to the mouth feel. The trick is not to overdo the white component. Matured in 1-3 year old French oak for 16 months.

Alc/vol: 14.0%
Closure: Stelvin Lux + screw cap

ROBERT OATLEY
VINEYARDS