

NO.1 Importer for fine



South Australian Wine

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Hugh Hamilton – “The Loose Cannon”

Brief Tasting Notes

All in the Name:

It's a once obscure southern French variety which now has that “wow” factor. It is a wine with a cult following status and we have restricted availability but it is difficult to grow consistently – it's a bit of a loose cannon.

Appearance:

Like freshly dried straw.

Bouquet:

Viognier is also an aromatic grape, but not in the 'Look at me, Look at me!' style of the rather brash and loud Sauvignon Blanc! It has hints of apricot, ripe apples, and honeydew melon with a touch of musk and ginger. It has all these in delicate balance - you need to appreciate this wine when not too cold, and after a gentle airing in the glass. It will reveal all of these aromatics, plus a hint of cashewy, creamy complexity from the fermentation and maturation of approx half of the wine in aged, French oak barrels.

Palate:

In making this wine we seek a balance between fullness and freshness. It therefore has the rich mouthfeel which is a key ingredient in any good Viognier, and arises principally from the fruit, with a helping hand from that oak maturation; plus fresh acidity and moderate phenolics. The latter two work together to ensure that it remains refreshing, without excessive oily weight on the tongue. Rich but lively; we'd all agree that in a person, those attributes would translate into a Loose Cannon by any measure..

Specific Details

Composition:

100% Viognier

Vintage:

2009

Region:

McLaren Vale

Alcohol Content:

13.8%

Oak:

French Oak

Ageing Potential:

While Viognier will gain richness and interest with bottle age, it is best enjoyed within four years of vintage.

Awards:

James Halliday: 90 points

