

Dyson Wines GRANDE PRIVILÈGE RÉSERVE

Established 1977

VIOGNIER

*Dad will be pleased!
it's a Dyson...*



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The fruit for the Dyson Viognier is grown on our Maslin Beach vineyard in the McLaren Vale Wine Region, 2.5 kms from the coast on South Australia's Fleurieu Peninsula.

Our Viognier grapes are grown with a thick straw mulch covering the floor of the vineyard. The natural breakdown of the straw increases the fertility and productiveness of the soil, cooling and nurturing the vine roots and enhancing the natural intense flavours of this variety.

The vines are hand-pruned and hand-picked. The canopy is held up to shade the fruit and allow even ripening with limited exposure to the sun. We have developed this canopy management to allow the rich flavours of the Viognier to develop slowly.

Harvesting takes place in late March at optimum ripeness and flavour.

The fruit is then chilled to 10° centigrade before crushing and basket-pressing. The juice is cold settled with 75% fermented in mature French oak Barriques, with the balance fermented in stainless steel tanks.

The pressings are fermented separately and then blended back to the free-run when fermentation is finished (the controlled fermentation takes 3 to 4 weeks to complete).

After fermentation the wine is allowed to settle and start to mature on yeast whilst the unique Viognier flavours develop. Maturation takes place in French oak Barriques prior to bottling. Minimal handling and filtration are practised to ensure that the delicate Viognier flavours are protected at all times.

The Grande Privilège Réserve Viognier is a unique varietal wine, with stone fruit, tropical fruit and subtle apricot flavours, along with citrus characters and balanced acid on the palate.

Our aim is to create a varietal wine with unique textures, structure and fine varietal flavours.

We know we have succeeded.



Nature Does it best...