

WOOD BLOCK WINES



Amity Viognier 2006

Gold medal and trophy winning cool climate Coonawarra Viognier. Great depth of flavour and sensual mouthfeel.

VARIETY: 100% Viognier

COLOUR: Golden straw

ALCOHOL: 12.8%

BOUQUET: Honeysuckle blossom and butterscotch

PALATE: Displaying bottle aged characters of marmalade, dried citrus peel and toasty notes

CELLARING: to 2020

VINTAGE: Small berries and a long cool ripening period favoured development of intense flavours and fully ripe tannins.

TERRIOR: Solodized solonetz duplex soil. North south row orientation. VSP trellis. Hand spur pruned.

WINE MAKING: Handpicked then destemmed and lightly crushed into an overhead static fermenter. Immediately drained off skins into stainless steel and fermented cool until dry. Racked off lees, clarified, filtered and bottled.

Silver Medal: 2015 Boutique Wine Awards

Bronze Medal: 2015 Australian Alternatives Wine Show

Gold Medal: 2011 Toowoomba Royal Wine Show

Trophy: 2011 Best Mediterranean White, Toowoomba Royal Wine Show

Gold Medal: 2011 Cairns Wine Show

Bronze Medal: 2011 Winewise Small Vignerons Award

Silver Medal: 2011 Australian Alternatives Wine Show

Bronze Medal: 2011 Class Museum White, Limestone Coast Wine Show

Tim and Sarah Kidman
Owners and Vignerons

Wood Block Wines

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