



2010 King Estate Signature Viognier

FINAL ANALYSIS: 12.5% alcohol, TA 0.74g/100ml, pH 3.32

PRODUCTION: 330 Cases

SUGGESTED RETAIL PRICE \$22/750ml

FERMENTATION: 100% stainless steel, temperature controlled tank fermentation

AGING: oak aged for three months, 33% new oak

2010 KING ESTATE SIGNATURE VIOGNIER

(Winemaker Tasting Notes)

Appearance: golden straw

Aromas: nectarine, mandarin orange, honeysuckle, raspberry

Flavor: apricot, peach, nectarine, nutty oak

Mouthfeel: dry, crisp acidity with a viscous round finish