



K1 Shiraz Viognier 2007

A uniquely flavoured part of the vineyard was vinified separately to the K1 Gold Label Shiraz and co-fermented with Viognier to add its floral and white peach notes, as a perfect match to the earthy Shiraz.

Juicy aromas of raspberry jam, liquorice and honeysuckle are lifted by Shiraz black pepper and Viognier white pepper with earthy chocolate. The wine is sweet and spicy on the front palate, with soft tannins and lingering earthiness.

This is a versatile wine, with the ability to match similarly spicy foods. Serve it with a osso bucco or simply enjoy its silky charms alone.

Variety	95% Shiraz, 5% Viognier Shiraz clones BVRC12 and 1127, Viognier clone HTK
Harvest	Handpicked in the 2nd week of April 2007
Winemaking	Matured for 12 months in 80% French barriques and 20% American hogsheads. 40% new oak and 60% second use.

Alcohol:	14.0% alc/vol
Total acidity:	7.2 g/L
pH:	3.4
Residual Sugar:	3.0 g/L

Accolades

Top 40 Best Buys—Winestate Magazine September 2009



Available at K1 Cellar Door, Open Weekends and Public Holidays 11am—5pm:
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