

WILD OATS

2006 Shiraz Viognier

Varietals: 95% Shiraz 5% Viognier
Region: Mudgee NSW & McLaren Vale and
Langhorne Creek, South Australia

Wild Oats, the yacht, is the Oatley's interpretation of innovation, outstanding performance and ultimately, success. With Wild Oats, the wines, we are aiming for a similar result – exciting, great value wines that over deliver.

Shiraz has come a long way in this country. From the traditional earthy Burgundian styles of the Hunter through to the rich structured Hermitage styles of southern Australia. Recently we've discovered the delights of the Rhone Valley version (Cotes du Rhone) where a small portion of viognier, a white grape, is added to the blend. It produces a soft but delightfully lively wine that of all the styles perhaps suits our climate best.

Wild Oats Shiraz Viognier delivers smooth generous shiraz blended with the fruity, spicy flavours of wine from the viognier grape.

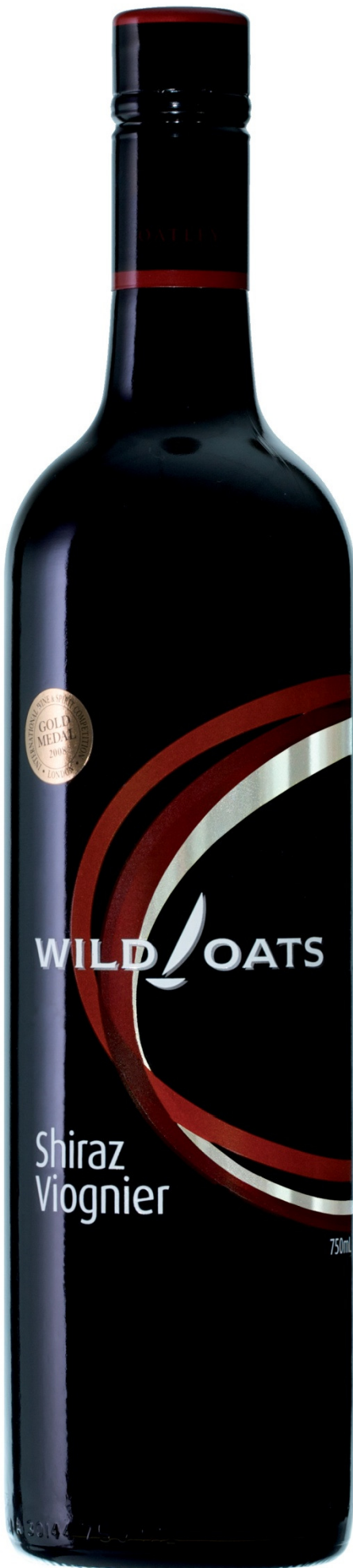
Winemaking notes:

There are some real benefits to blending white viognier juice into the deep dark purple of shiraz. Rather than diluting the colour and flavour it brightens the purple hues, lifts the aromatics and adds a delicious silky texture to the mouth feel. The trick is not to over-do the white component. Fruit sourced predominantly from Mudgee along with a portion of Langhorne Creek, and McLaren Vale. Matured in French oak.

Vital Statistics:

Alc/vol: 13.7%
RS: 0.8g/L
pH: 3.46
TA: 6.71g/L
Closure: Stelvin+ screw cap

Top Gold, London International Wine & Spirit Competition 08



ROBERT OATLEY
VINEYARDS