

DOMAINE GEROVASSILIOU VIOGNIER 2003 Regional White Wine of Epanomi

Vintage:	2003
Production:	3,000 bottles
Producer:	Domaine Gerovassiliou, Epanomi, Macedonia
Wine maker:	Evangelos Gerovassiliou
Varietal composition:	100% Viognier
Alcohol content:	13.5% vol
Vineyard:	The vineyard at Epanomi is mostly sandy with some clay substrata; and very rich in marine fossils.
Yield:	50-60 hl per ha.
Harvesting:	Harvest date: 28/8/03. Brix at harvest: 22.8. Hand-picked grapes.
Vinification:	Skin contact cold maceration (pre-fermentation maceration) for several hours at 8-10C. Alcoholic fermentation in oak for 11 days at 18C.
Cask composition and ageing:	5 months in medium toasted French oak: 85% new, 15% second year, with 5 months lees contact and weekly stirring. Filtered. Bottled 6/2/04 and released early summer 2004.
Tasting note:	Both classic and utterly distinctive. Powerful, yet light in alcohol for a Viognier, and clearly structured on the nose with very delicate minerality in the mouth.
Chemical analysis:	Wine pH 3.4 Total acidity 3.85g/l
Recent distinctions:	Silver: Concours Mondial de Bruxelles 2004 Silver: Decanter World Wine Awards 2004 Silver: Mundus Vini 2004 Silver: Vinagora 2004 (Hungary)

