



THE ISLANDER
estate vineyards



2008 WALLY WHITE SEMILLON / VIOGNIER



Varieties :

Semillon 85% Viognier 15%

Wine Description :

Colour : Brilliant yellow, mellowing to gold as the wine ages.

Nose : Complex and inviting nose showing aromas of white peach, edging to melon with a hint of smoky oak.

Palate : Semillon's characteristic lemon notes are supported by stonefruit flavours from the Viognier. These are underscored by a tangy metallic spice, helping to complete a full-flavoured wine.

Finish : A rich but elegant finish with a hint of spice provided by the oak and Viognier components. A mouth-watering textural chewiness makes Wally White an excellent wine for the dinner table.

Vineyard Notes :

This is the fourth release of Wally White and continues in the line of rich but elegant white wines. The wine is similar to the 2007 release although the proportion of Viognier is slightly higher. 2008 was an excellent vintage on Kangaroo Island and although the March heatwave did reach the Island it was far less severe than on the mainland due to the Island's constant maritime breezes. While The Islander Estate's winemaker and owner Jacques Lurton is fond of all the Islander Estate wines, Wally White is a wine he holds very dear. Never one to shy from a challenge, the Wally White represents Jacques' attempt to create a wine of Burgundy-like elegance, using a blend of Bordeaux and Rhone Valley varieties, grown in schist and clay soils on a rugged island vineyard half a world away from France.

Production Notes :

The Semillon is picked in two stages: one early pick to retain more acidity and one later pick giving rise to more mouthfeel. Viognier is picked quite ripe as its role is to support the muscat-like flavours in the blend. All grapes are picked by hand then sorted on tables before being whole-bunch pressed in the basket press. No pressing separation is made as the press is very gentle and after a short settling the turbid juice is fermented in 600 litre oak barrels. Both varieties remain separate in cask for a year and undergo batonnage (lees-stirring) every week for the first 4 months of ageing to enhance the fullness of texture and flavour.

The Name :

The Islander Estate Vineyards is located near Parmdana, an area originally cleared for farming by Soldier Settlers. To these Soldier Settlers, the term "Wally" was used as a nickname for someone acting a fool – unsophisticated and lacking in class. Australians often use opposites in giving nicknames – for example fat men named Slim and redheads named Bluey. In keeping with this tradition we present the "Wally White", a wine which is anything but a "Wally" – sophisticated, elegant and delicious.

Cellaring Potential :

Drink 2011-2016

Technical Information :

Alcohol : 13.6% Vol. | Total Acidity : 5.5g/L | pH : 3.4

Drink With :

This wine pairs up particularly well with vegetable, fish and chicken casseroles and mildly spiced curries.