

Giaconda

2006 Aeolia

Giaconda produces some of Australia's most sought after wines. Their range of super-premium wines draw stylistic inspiration from traditional French winemaking techniques. Giaconda's humble beginning started in the early 1980's in Beechworth, North Eastern Victoria with a small 3-hectare (7.4 acres) vineyard and a 'low tech' winery crafted from hand made bricks and local granite. The first wine released was Cabernet Sauvignon in 1985 followed by Giaconda's Chardonnay in 1986. Since then, Giaconda's clutch of wines has risen to super cult status.

"Giaconda has taste, substance AND longevity."

Epicure, THE AGE, Tuesday, March 1st, 2005

The name 'Aeolia' was selected by Rick to reflect the windy environment of the vineyards and is derived from the Aeolian Harp (Wind Instrument) and the Greek God of Winds – Aeolus.

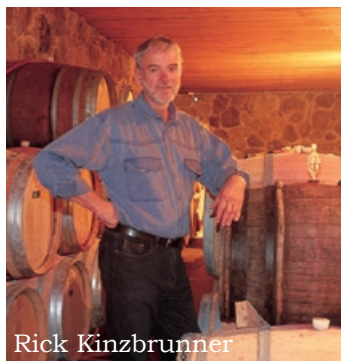
Made from 100% Roussanne, this enigmatic white Rhône variety can offer its challenges. Unlike Marsanne, Roussanne can present the grower and maker with a litany of problems. It ripens very late and is prone to oxidation during vinification and maturation. If allowed to fully ripen, Roussanne produces wine with a high pH. Paradoxically the finest and most long-lived wines come from the vintages where the pH is high.

Winemaker Comments

2006 Aeolia is 100% Roussanne from the Nantua and Warner vineyards and is totally barrel fermented with about 15% new oak:- The nose is exotic, lush and spicy. Rich perfumed flavours with hazel and cashew nuts, typical of Roussanne. Very long finish, tropical fruits and a touch of apricot, with a creamy mouth filling texture, mineral flavours and a balancing acidity.



Victoria, Australia



Rick Kinzbrunner



VINTAGE INFORMATION

Vintage:	2006
Region:	Beechworth
Variety:	100% Roussanne
Alcohol:	14.0%
TA:	4.7 g/L
Cellaring:	2 - 5 years

www.giaconda.com.au