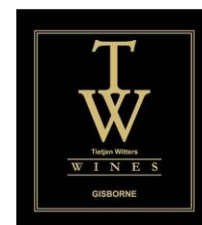


TW Chardonnay Viognier - 2014



Release Date: October 2014

Harvest Date: March 2014

Bottling Date: September 2014

Grape Variety: Chardonnay (60%) and Viognier (40%)

Region: Gisborne

Brief Description

Summer on steroids – this wine is the essence of summer fruit. Golden juicy peach, apricot and mango with pineapple thrown in for good measure, the palate explodes with summer fruit syrup. Velvety smooth, the rich texture fills the mouth with flavour from beginning to end.

Winemaker

Anita Ewart-Croy

Winemakers Notes

Harvested in the cool early morning at optimal ripeness after a fantastic growing season, the Chardonnay and Viognier for this wine was crushed and pressed to tank for settling before fermentation. Aromatic enhancing yeast was selected to maximise the true characters of both Viognier and Chardonnay which were fermented separately in stainless tanks. Both varieties were fermented using careful temperature control to maximise aromas and flavour. A portion of the Chardonnay was also put through malolactic fermentation to add creaminess and richness to the palate. After fermentation blending trials were conducted to find the best expression of both of these wonderful varieties. Then the blend was carefully fined with isinglass, stabilised and filtered before bottling.

pH: 3.70

Alcohol Content: 13.87%

Residual Sugar: 0g/L

Total Acidity: 5.25g/L

Brix at Harvest: 23

Cellaring Recommendation: This wine should develop well over the next 6 years.

Food Match: The wonderful palate balance and texture of this wine lends itself to a range of matches – chicken, fish, duck, cheese, seafood – enjoy!