

TW Viognier – 2016



Release Date: July 2017

Harvest Date: March 2016

Bottling Date: August 2016

Grape Variety: Viognier

Region: Gisborne

Brief Description

Tantalising aromas of nectarine essence, delicate jasmine and honey comb greet your senses. The silken palate offers flavours of golden nectarine and apricot drizzled with honey.

Full Tasting Note

Bright, twinkling pale straw, this wine offers decadent aromas of nectarine essence, delicate jasmine and honey. The silky palate offers flavours of golden nectarine and ripe apricot drizzled with manuka honey. The warming finish leaves the mouth savouring honey and sweet citrus.

Winemaker

Anita Ewart-Croy

Winemakers Notes

After a superb season, pristine bunches of Viognier were harvested in the cool morning, and then quickly transported to the winery. There the fruit was crushed and destemmed before being gently pressed to release the decadently ripe juice. After slight clarification by settling, the intensely flavoured opalescent juice was then transferred to another tank for cool fermentation. Aromatic yeast and carefully monitored ferment temperature ensured that this Viognier expresses all of the delicate, vibrant aromas and flavours inherent to this wonderful variety. Prior to bottling this wine was gently fined with traditional proteins to perfect the palate experience.

pH: 3.60

Alcohol Content: 13.1%

Residual Sugar: 1.6g/L

Total Acidity: 5.79g/L

Brix at Harvest: 23

Cellaring Recommendation:

Wonderful drinking now, this opulent wine can be enjoyed for at least 5 years.

Food Match: Such a rich vibrant wine will match well with rich chicken dishes, salmon, and scallops. Enjoy with your favourite cheeses too.