

QUARTER ACRE

Viognier

BRIDGE PA VINEYARD
HAWKE'S BAY 2018

VINEYARD

We source our Viognier from a vineyard, in Bridge Pa. It's been around 10,000 years since the Ngaruroro River flowed through this area. When it did it deposited gravels and shingle that still run deep. The organic matter that has since built up is a combination of volcanic ash, pumice, wind-blown and alluvial loam deposits during floods building a relatively shallow, free-draining topsoil. 2018 was a wonderful vintage, warm and dry. We handpicked the block in two passes.

WINERY

We received handpicked fruit in great condition, golden and tough looking. The juice was fermented wild on full juice solids in a few barriques at reasonably high temps. This has increased the palate weight and texture, along with the extended time on lees. Blended in January, 2019 and bottled the following month.

TASTE

A wonderfully aromatic and fleshy wine with apricot, orange, ginger and a subtle flintiness. The palate has a lovely combination of richness and pure, exotic fruit flavours. Will drink well through until 2022 and onwards and we love it!

Alcohol: 13.0%

Standard Drinks: 7.7 standard drinks

Allergens: Contains sulphites. Traditional fining using milk products, traces may remain.



TE AWANGA
ESTATE

Te Awanga Estate, 376 Parkhill Road,
Te Awanga, Hastings, Hawke's Bay.
www.teawangaestate.co.nz