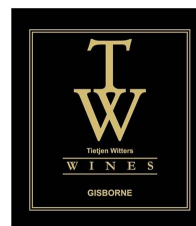


TW 2019 Viognier



Release Date:
Harvest Date:
Bottling Date:
Grape Variety: Viognier
Region: Gisborne

Brief Description

Shining pale gold, this Viognier soothes the senses with the perfume of honeysuckle and orange blossom. Vibrant flavours of ripe citrus, pale peach and apricot feature on the palate, which is silken and long. The rich mid palate finishes with balanced freshness, enticing the taste buds to savour more.

Tasting Note

Bright, twinkling pale gold, this wine shows wonderfully intense aromas of orange blossom, honeysuckle, hazelnut, and honey. The seamlessly elegant palate offers flavours of white peach and golden apricot syrup, with candied lime notes on the finish. The warming finish leaves the mouth tingling with apricot and sweet lime.

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: 3.65

Alcohol Content: 13.3%

Residual Sugar: 0.3g/L

Total Acidity: 6.1g/L

Brix at Harvest: 23

Cellaring Recommendation: This wine shows wonderful richness now, with full expression of fruit aroma and flavour. Enjoy within the next 5 years.

Food Match

Fabulous with excellent seafood dishes and rich chicken creations.