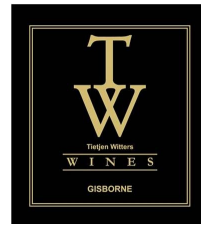


# TW CV- 2023



**Release Date:**

**Harvest Date:**

**Bottling Date:**

**Grape Variety: 50% Chardonnay and 50% Viognier**

**Region:** Gisborne

## Brief Description

Shining pale lemon, this wonderfully refreshing blend of Chardonnay and Viognier delights the senses with the perfume of citrus blossom and freshly segmented nectarine. Flavours of lemon curd and ripe clementine mandarin finishes with a lively citrus burst.

## Tasting Note

Shining pale lemon, this wonderfully refreshing blend of Chardonnay and Viognier delights the senses with the perfume of citrus blossom and freshly segmented nectarine. Flavours of lemon curd and ripe clementine mandarin finishes with a clean and lively citrus burst. A real taste of bright summer days and perfect to enjoy in the sun with your favourite cheese, antipasti, and people.

## Winemaker

Anita Ewart-Croy

## Winemakers Notes

Harvested separately in the cool of the morning, both Viognier and Chardonnay were crushed and destemmed to the press before being cooled as juice in tank. After gentle clarification the juice of both varieties was racked to tank for cool fermentation with fruit character enhancing yeast. A wonderfully fruit driven blend was achieved with 50% Chardonnay and 50% Viognier. The wine was gently fined with traditional fresh skim milk and filtered prior to bottling.

**pH: 3.56**

**Alcohol Content: 12.8%**

**Residual Sugar: 3g/L**

**Total Acidity: 6g/L**

**Brix at Harvest: 21.8**

**Cellaring Recommendation: at least 5 years**

## Food Match:

Such a wonderfully clean and bright blend will pair well with freshly caught kai moana, grilled chicken and roasted vegetable and feta salad.