



RESERVE VIOGNIER 2017

VARIETY	REGION	STYLE	CELLARING
Viognier	Waiheke Island	Dry	Enjoy now until 2020+

VINTAGE

2017 was slightly cooler than usual with a higher annual rainfall, which resulted in elegant, fruit forward wines with delicate aromatics and fine textured structure.

VINEYARD

Only a small block of Viognier is planted and yields low-cropping fruit that are targeted for selective harvesting to allow for wines with the greatest possible flavour, depth and concentration to be made.

APPEARANCE

Pale straw yellow.

BOUQUET

Tantalising aromas of orange blossom, jasmine, nectarine and spice, with subtle complexities coming from fermentation in French oak barriques.

WINEMAKING

Grapes were hand-harvested and whole bunch pressed. The juice was settled in tank overnight before being transferred to 1 one-year old 500L French oak puncheon and 1 new 225L French oak barrique where it was allowed to undergo wild fermentation and partial malolactic fermentation. The wines were then matured on full yeast lees for 9 months before blending and bottling.

SERVING TEMPERATURE

Best served around 15°C

PALATE

Full bodied with great mid-palate concentration and a length of flavour that echoes the aromatics with a fine acid structure given the wine focus and balance.

FOOD ACCOMPANIMENTS

This slightly more unusual variety pairs beautifully with Japanese inspired cuisine.

TECHNICAL ANALYSIS

Harvest Date March 2017
Winemaker Heinrich Storm
Alcohol 13.0%
Residual Sugar 2.4 g/L
Titrateable Acidity 5.8 g/L
pH 3.45
Cases produced 80 cases



WAIHEKE ISLAND



CELLAR CHART

2013	2014	2015	2016	2017
NM	NM			

KEY

Fully Matured	Retired	enjoyable, still evolving	Youthful, will evolve with age	At its best	NM Not Made
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