



VIOGNIER
2021

Viticulture:

This fruit was grown on a vineyard situated just off of Maraekakaho Road in the heart of the Bridge Pa Wine Growing District of Hawke's Bay. Hawke's Bay lies on the east coast of the North Island and consistently enjoys more sunlight hours and dry weather than the whole of New Zealand. The fruit was cropped specifically to make a 100% varietal Viognier with only one bunch per shoot, giving great fruit intensity. The fruit was machine harvested just before a brief rain spell in mid-March in the perfect window of clean, crisp fruit with optimal ripeness and intense floral notes crucial to Viognier. The vineyard is in transition to organic. No weed sprays were used and stress irrigation was trialed resulting in very intense fruit.

Vinification:

The fruit was deemed fairly rich before picking and the juice sat for only 1 hour on skins before being pressed. After pressing the free run and light press juice was put to tank and chilled to settle out the heavy solids. The hard pressings were sent to a separate tank, treated separately, and fermented on their own. Both portions were fermented with organic, selected yeast and maintained at a temperature from 14 to 16 degrees Celsius over the course of 16 days. After protein and cold settling, the two portions were blended back together for 6 weeks in tank, then cold through chilling, and protein stabilized with bentonite the finished wine was pad filtered and bottled under screwcap to maintain its excellent freshness and floral aromas.

Tasting Notes:

Rich florals, smoky notes, honeysuckle with just a hint of lychee on the nose. A soft entry to the palate is followed by a firm backbone of spice and oily textures. The finish is bold that should be paired with equally bold food choices.

