



Tasting Notes:

Straw colour. Rich and complex nose, Apricots, peaches, almonds, brioche. Subtle ginger spice in the background. On the palate the wine is typical of varietal. Oily and fat, but balanced by candied citrus notes and lively acidity. The length is generous with beautiful nutty flavours.

Wine Information:

Vineyard: Dakins Road

Region: Wairarapa, New Zealand

Varietal: 100% Viognier

Alcohol: 13.5%

Winemaking/Production:

100% Viognier from Dakins Road vineyard. A mix of Stainless Steel and Oak ferment and aged in old barrels with monthly stirring. The fruit was hand-picked and gently pressed using a Champagne-style press cycle to give clarity and minimize phenolic extraction from the thick Viognier skins. The juice was cooled to 5°C and settled for 24 hours before racking and fermenting on a selection of cultured yeasts at 12°C to maximize fruit characteristics and add complex aroma notes. 51% was fermented at a slightly warmer temperature with indigenous yeasts in neutral barriques and puncheons to add texture, weight and complexity

Winemaker's Notes:

"Viognier is in all essence of the word, bliss! A wonderful grape to work with, that requires a lot more of a hands-on approach when it comes to winemaking, to produce a serious style that has layers upon layers of texture, flavour and structure, whilst also maintaining freshness and vibrancy to make any wine lover and/or critics alike extremely excited. Ginger blossom, nectarine and peach is what we strive for in the flavour whilst providing intense length and good depth on the palate without being to clumsy by having a balanced freshness with firm acidity" - Eddie McDougall

