



# PASK

GIMBLETT GRAVELS

Small Batch  
VIOGNIER  
2020



## TASTING NOTES

A lovely wine with complex aromatics, combining white florals, ripe apricots and just a smidgen of boxwood. The palate is luscious, soft and creamy with rich texture and silky apricot, sneaky spice and delicate touch of vanilla bean. The finish is clean and fresh with a natural fresh acidity.

## VINTAGE DETAIL

After a spring with few frost events, the new year brought with it the long, hot summer days and cool nights that Hawke's Bay is known for. February saw no rainfall with very drying conditions in the lead up to harvest. Early ripening meant picking began at the start of March. An excellent vintage all round now paying dividends in the winery.

## WINEMAKING

FERMENTATION VESSEL:	STAINLESS STEEL AND FRENCH BARRIQUE
FERMENTATION:	INNOCULATED
MATURATION:	12 MONTHS IN 225L FRENCH BARRIQUES & PUNCHEONS
ESTATE BOTTLED:	14/02/2020

## WINE ANALYSIS

ALCOHOL:	13.00%
RESIDUAL SUGAR:	>1 G/L
ACIDITY:	6.6 G/L
TOTAL PRODUCTION:	259 CASES

## WINEMAKERS NOTES

Sourced from our Gimblett Gravels vineyard our Viognier was harvested, gently pressed then fermented in a mixture of stainless steel and oak barriques at cooler temperature to maintain freshness and fruit expression. The wine was transferred to oak puncheons at the completion of fermentation and kept in contact with the yeast lees. Regular stirring of the lees enhanced mouthfeel, texture and viscosity.