

### 2016 MARLBOROUGH VIOGNIER



#### ORIGIN

Blocks 6 & 7 Waihopai River Vineyard Waihopai Valley, Marlborough

### VARIETY

100% Viognier

### VINTAGE

With the strongest El Nino pattern since the late 1990s being the dominant weather prediction for vintage 2016, the relative cool start to spring and the subsequent growing season was somewhat surprising. By mid-October however, things began to look more typical as temperatures increased and the relative dryness so typical of El Nino began to manifest. The weather during flowering was warm and settled leading to one of the most rapid and complete fruit sets seen in recent years. The early part of 2016 bought much needed rain to Marlborough, refreshing canopies and replenishing dams. Before this rain the district had been surviving on just over half its usual rainfall. The key ripening months of February and March were warm with above average sunshine hours setting the trend for a warm and largely dry harvest.

# WINEMAKING

Blocks 6 and 7 are found in the warmest corner of the Waihopai River Vineyard, providing the perfect microclimate to fully ripen our golden Viognier grapes. Carefully hand-picked and then gently pressed to minimise any phenolic impact, the juice was settled overnight and transferred to a mixture of new and old, large format French oak for fermentation.

Ageing on lees for a further 10 months has allowed full integration with the new oak component and enhanced the textural weight of the palate.

## ANALYSIS

Alcohol 14.0%
pH 3.61
Titratable Acidity 6.25g/L
Residual Sugar 1.57g/L

## TASTING NOTE

Brightly scented aromas of tangerine, apricot and honeysuckle are finely woven with lifted spice of vanilla and fennel derived from warm barrel fermentation. Immediately brimming with ripe stone fruit and orange citrus, the palate is laden with rich creamy texture, structurally bound by a delicate acidity offering a dry but luscious finish.

# FOOD MATCHING

The richness of this wine will pair beautifully with a lightly spiced orange glazed chicken served alongside crunchy spring vegetables.

# CELLARING POTENTIAL

6-8 years



