



2017 New Zealand

Marsanne Viognier

From France's Rhone Valley come two varieties that were made for each other. Both varieties thrive in the sun-drenched winelands of the North Island's East Coast (Gisborne & Hawke's Bay), renown for producing ripe, intensely aromatic wines.

The richness, structure and spice of Marsanne compliment the stone fruit intensity and roundness of Viognier, creating a crisp, full-bodied wine that is packed with apricots, white florals and biscuity, pastry flavours.

A portion of the wine is matured in aged French oak barriques, giving subtle coconut and vanilla notes, but also adding structure and texture.

Generous, but with enough restraint that it pairs superbly with food.

RRP: \$28



Plush > unsparing > fanciful > harmonic



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Technical Notes

Bottling Date	7/09/2017
pH	3.44
TA g/L	5.7
Residual Sugar g/L	2.0
Sub-Region	Gisborne & Hawke's Bay.
Harvest Method	Hand-picked to preserve aromatic freshness.
Processing	Whole bunch pressed for gentle extraction.
Fermentation	Predominantly fermented in stainless steel tanks for fruit expression with a small amount (10%) fermented in seasoned oak barriques to add texture and complexity.
Maturation	5 months ageing on lees in seasoned French oak barriques to build richness.



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