



Anchorage Viognier 2008

Vineyard:

First fruit from two-year-old vines at Anchorage's Flett Road Vineyard, this year's Viognier were hand-harvested before being taken in bins to Torrent Bay Vintners' winery for processing. Low yields were reflective of the immaturity of the vines and short canes, however the fruit flavours showed good intensity and promise.

Winemaking:

Single vineyard grapes were chilled before being bunch pressed at our Torrent Bay Vintners' winery. The juice was 100% tank fermented with a small portion undergoing full malolactic fermentation before the two wines were blended. They were then held on light lees with regular stirring before stabilization and cross-flow filtration.

Tasting Notes:

An elegant fruit driven style displaying subtle natural sugars combined with a rounded malolactic mouth-feel. Aromas of ripe grapefruit, nectarine and nashi lead into a 2nd tier confectionary note. The palate includes hints of sherbet and marshmallow, balanced by lemon meringue notes. A dry wine, it has a well-balanced acid structure and finishes with a smooth, slightly oil texture.

Technical Analysis

Winemaker	Justin Papesch
Grape Variety	Viognier
Harvest Date	2nd April 2008
Bottling Date	25th July 2008
Alcohol	12.2% Vol
Total Acidity	8.2 g/L
pH	3.4
Residual Sugar	3.3 g/L



Wine that captures the land and the sea...

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