

# ANCHORAGE

## *Family Estate*

- WINE:** Viognier 2015
- REGION:** Nelson
- STYLE:** Dry
- VINEYARD:** Our Viognier is a single Vineyard wine, made with fruit from our Flett Road Vineyard. Grown on Moutere clay based soil the grapes started to show a very ripe flavour profile early on and allowed us to harvest the grapes without the usually very high sugar levels. As a result we were able to pick flavour full grapes without the potential of getting a very high Alcohol level and distract from the lovely fruity character.
- WINEMAKING:** After gently processing the fruit, the resulting juice was chilled and left to settle for a few days. The juice was then racked with some light sediment, inoculated with a cool fermenting yeast strain the ferment was taken to a just off dry level the wine chilled and left to settle with some oak. Once the wine had cleared it was left to warm up and finish ferment a little malolactic ferment as well. This allowed this relatively low in alcohol wine to gain some more character and body.
- APPEARANCE:** Very bright and clear, pale yellow with hints of lemon green hues.
- FIRST IMPRESSIONS:** Apricot and ginger with some floral notes and a subtle hint of dark chocolate make this wine very interesting and show some intriguing complexity.
- PALATE:** Apricot and peach seem also lead the way on the palate, combining with some hints of chocolate and a slight creamy texture. The dryness of the wine gets nicely balanced with a low harmonious acid.
- ACCOMPANIMENTS:** As an Aperitif or just because you feel like a tippie or you may want to try it with a roast vegetable and walnut salad.
- TECHNICAL NOTES:**
- Harvest date:** 26<sup>th</sup> March 2015
- Winemaker:** Stefan Heinrich
- Alcohol:** 10.5%v/v
- Residual sugar:** 3.1 g/L
- Acidity:** 6.0 g/L