



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE VIOGNIER 2020

TASTING NOTES

This wine displays intense aromas of lime, apricots and marmalade. The palate is rich and full, with powerful fruit weight balanced by fine mineral acidity, resulting in a wine with refined texture and a lingering finish


VINTAGE OVERVIEW

Flowering commenced in the first week of December. During this period, the region experienced perfect flowering conditions. January to March produced some of the driest months on record culminating in one of the most exceptional harvests ever seen from the region. Picking began in the 2nd week of March and concluded in the second week of April. The drawn-out nature of the harvest allowed the winemakers to pick at optimal balance and sugar ripeness, as well as physiological ripeness. The warm and fine weather through the late summer months has allowed the development of a riper spectrum of tropical flavours. The resulting wines have wonderful fruit concentration aromatic power.

VINIFICATION

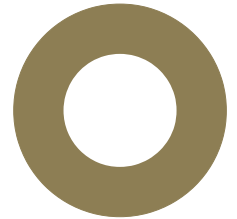
Produced from The Angler vineyard on the banks of the Wairau River. The grapes were hand harvested in small bins in the early hours of the morning and returned to the winery. After gentle whole-bunch pressing the juice was fermented in seasoned French oak barriques. Free run juice was kept separate from the pressings and 80% was fermented with cultured yeast while the remaining when through wild fermentation. After aging in French oak the wine was blended and bottled on the Wairau River Estate.

FLAVOUR PROFILE

Apricot		Citrus Zest	
Lime Marmalade		Pastry	

VINEYARD COMPOSITION

The Angler



TECHNICAL DATA

Harvested 30 March 2020

Alc	14%
RS	1.1 g/L
TA	6.5g/L
pH	3.42



Marlborough,
New Zealand