

2019 RIVERPOINT VIOGNIER



In 1997 this vineyard was replanted with Viognier, amongst the first commercial planting of this exotic variety in New Zealand.

Appellation: Gisborne, New Zealand

Vineyard:

Situated alongside the old Waipaoa riverbed, the soils here contain high levels of fine silt and silken clays, which assists in producing aromatic and dense wines. Proximity to the Pacific Ocean exposes the site to a cooling sea breeze during summer and this effect plays a pivotal role in capturing a special brackish salty aroma and a soft satin flavor.

Vintner Notes:

The Viognier was harvested by hand and then the fruit is crunched and left for a while before pressing to 300L barrels. Whole bunches are fermented on skins for 30 days and then pressed. The grapes are fermented in a mix of 300L French oak barrels and stainless steel tanks with native yeasts.

Composition: 100% Viognier

Harvest dates: 25 March 2019

Total acidity: 6.0 g/L

pH: 3.82

Residual Sugar: 2.0 g/L

Alcohol: 14%

Bottled: 13 October 2020

Tasting Note:

The fruity aromas of apricot and acacia blossom combine a fullness and luscious satin texture with layers of quenching tannins derived from skin fermented fruit and salinity from the vineyard's proximity to the South Pacific ocean.