

2020 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

Vineyards: 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, fermented in a mix of 300 litre French oak barrels and stainless steel tanks with native yeasts. The 2020 is special. Hand harvested fruit is crushed and left for a while before pressing to 300L barrels. Whole bunches are fermented on skins for 30 days and then pressed. A haunting wine with bristling delicacy, buoyed by a noted mineral edge the poached pear and red capsicum flavours give a spiced and sappy appeal. We consider the aromatic delight of Viognier will enhance and partner foods high in Umami flavours.

Harvest Dates: March 15th, 2020

Varietal Composition: 100% Viognier

Alcohol: 13%

TA: 6.8 g/L

pH: 3.85

RS: 3.0 g/L

Bottled: November 24th, 2021

**BioGro Certified Organic | Demeter Certified Biodynamic | Estate Grown & Bottled
| Dry Farmed | Unfined | Contains no animal products (Vegan)**

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 vineyards proximity to the South Pacific ocean.