

CABLE BAY EDWARDS VINEYARD VIOGNIER 2012

Waiheke Island

Cable Bay Vineyards is dedicated to crafting exquisite wines known for their subtlety, elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's opulent wines are a stylish reflection of the land where they began.

All of Cable Bay's vineyards are accredited SWNZ (Sustainable Wine Growing New Zealand).



WINEMAKERS	Neill Culley
VARIETIES	100% Viognier
VINTAGE	2012
REGION	Waiheke Island
VINEYARDS	Edwards Vineyard
ALCOHOL	13%
SWEETNESS	6.5g/L RS
FERMENTATION/AGING	Fermented in stainless steel tank, aged in oak barrels.
CELLARING POTENTIAL	Enjoy this wine now, upon release. It will also reward cellaring for 3 years or more.

TASTING NOTE

This 2012 vintage shows all the characteristics of a well balanced Viognier – aromatic intensity, weight and texture. Elderflower and mandarin aromas just burst from the glass. Candied citrus flavours mingle with spicy notes to create a lifted, textural palate with great intensity. A delicious and interesting wine.

FOOD MATCH

A variety of Asian cuisine; an aromatic, steaming bowl of Vietnamese Pho would go down a treat alongside this Viognier.

VINEYARDS

Crafted from one single vineyard site located at the Western end of Waiheke Island; Viognier thrives in our warm Maritime climate. Even heat accumulation throughout the 2012 growing season ensured the grapes reached physiological and flavour ripeness at the same time. The result is a naturally balanced wine, with abundant flavour.

WINEMAKING

A practice of minimal handling was employed in order to preserve the delicate aromas and flavours of this vintage. Following hand-harvesting and whole bunch pressing, the juice was fermented in tank at cool temperatures for just over one month, at the end of which the fermentation was stopped to preserve a little buffer of residual sugar to add the x factor to the textural palate. The resulting luscious wine was then run down to barrel for 6 months ageing. The wine was gently fined and filtered before bottling in 2012. We have held the release date of this wine back for more than 1 year to ensure you are able to see it at its optimal life stage. Enjoy!