



CABLE BAY SWEET GLORIA 2011

Late Harvest Viognier 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).

WINEMAKER	Neill Culley
VARIETIES	Viognier
VINTAGE	2011
REGION	Waiheke Island
ALCOHOL	11.5%
SWEETNESS	150g/L
FERMENTATION/AGING	Cool, extended fermentation and maturation in oak barrels.
CELLARING POTENTIAL	Enjoyable upon release, this wine will reward cellaring for a further 2-3 years.

TASTING NOTE

The beautiful deep golden colour of this wine coupled with an amazing aroma of honey, apricots and citrus make this a memorable wine. On the palate the wine is luscious with layers of intense flavours of dried fruits balanced by refreshing acidity. Serve chilled.

FOOD MATCH

Cable Bay Head Chef suggests enjoying this wine with fresh fruit, cheese or foie gras.

VINEYARDS

The grapes for this wine are grown in the 3 sites surrounding the winery. Grape bunches which are displaying raisin and botrytis character are left on the vine when we harvest for the Viognier table wine. After an extended period of maturation (2-4 weeks) on the vine the grapes are hand harvested. In 2011 the grapes were picked on the 15 April, 2011.

WINEMAKING

The hand picked grapes were de-stemmed and crushed upon arrival to the winery, where the berries were then cold soaked for 11 hours to extract some lovely colour from the skins. After this maceration, the must was pressed and the clear pink juice was fermented using a neutral yeast to ensure the fruit purity was upheld and expressed. After a cool fermentation the wine was allowed to rest for 4 months in stainless steel tanks before bottling.