



CABLE BAY SWEET GLORIA 2012

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 with SWNZ (Sustainable Wine Growing New Zealand).

WINEMAKER	Neill Culley
VARIETIES	Viognier
VINTAGE	2012
REGION	Waiheke Island
VINEYARDS	Home Block & Browns Vineyard
ALCOHOL	11.5%
SWEETNESS	160g/L
FERMENTATION/AGING	Cool, extended fermentation and maturation in oak barrels.
CELLARING POTENTIAL	Enjoyable upon release, this wine will reward cellaring for a further 3-5 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's Head Chef suggests enjoying this wine with fresh fruit, cheese or foie gras.

VINEYARDS

The grapes for this wine are grown in 2 sites surrounding the winery. Grape bunches which are displaying raisin and botrytis characters 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 were hand harvested on the 20th April 2012. Individual berry selection was employed to ensure only perfect fruit was harvested.

WINEMAKING

The berries were crushed and left to macerate for 11 hours, with the intention of extracting all the goodness out of the skins and mature seeds. The must was then pressed and the sticky juice cold settled in tank. Once settled, the clear juice was carefully run off into barrels. Here the extremely concentrated juice slowly ticked its way through fermentation. Once the ferment finished in the following spring, the wine was rested in barrel until bottling. No fining, and minimal filtration was done on this wine. One of life's gems!