



WAIHEKE ISLAND VIOGNIER 2010

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 Waiheke Island vineyards are accredited SWNZ (Sustainable Wine Growing New Zealand).

WINEMAKER	Neill Culley
VARIETY	100% Viognier
VINTAGE	2010
REGION	Waiheke Island
VINEYARDS	Browns, Edward and Home vineyards
ALCOHOL	14.5%
SWEETNESS	Dry
FERMENTATION/AGING	Combination of inoculated stainless steel fermentation and wild fermentation in aged barrels
CELLARING POTENTIAL	Best enjoyed upon release and over the next 5 years

TASTING NOTE

The 2010 vintage shows all the characteristics of a well balanced viognier – aromatic intensity, weight and texture. The grapes were harvested when flavours peaked inside the small window of optimum ripeness. Aromas of fig, stonefruit and blossom give way to a luscious mouth filling pallet, finishing with a lingering hint of spice. This is a fine, yet substantial wine.

FOOD MATCH

Cable Bay Head Chef William Thorpe suggests serving this wine with seared tuna.

VINEYARDS

Crafted from a selection of small blocks located at the Western end of Waiheke Island, Viognier thrives in the warm Maritime climate. Even heat accumulation throughout the 2010 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 (with no cold stabilisation) was employed in order to preserve the delicate aromas and flavours. Following hand-harvesting and whole bunch pressing, the juice was fermented in stainless steel at low temperatures. A portion of the wine was matured in French Oak with regular battonage (lees stirring) to impart further richness. It was then bottled without fining.