



WAIHEKE ISLAND VIOGNIER 2011

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).

WINE MAKER

Neill Culley

TASTING NOTE

The 2011 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. As a result, sweet apricot and stonefruit characters have been captured in 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 2011 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 and older French oak. It was then bottled without fining.

CELLARING

Enjoyable upon release this wine will reward cellaring of a further 2 - 3 years.

