



## CABLE BAY 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).

<b>WINEMAKERS</b>	Neill Culley
<b>VARIETIES</b>	100% Viognier
<b>VINTAGE</b>	2012
<b>REGION</b>	Waiheke Island
<b>VINEYARDS</b>	Browns Vineyard & Edwards Vineyard
<b>ALCOHOL</b>	13%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	Combination of fermentation in barrel and stainless steel tank.
<b>CELLARING POTENTIAL</b>	Enjoyable upon release this wine will enjoy cellaring of a further 3-5 years.

#### TASTING NOTE

This 2012 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 stone fruit characters have been captured in a fine, yet substantial wine.

#### FOOD MATCH

Cable Bay Head Chef suggests serving this wine with fish or any white meat.

#### VINEYARDS

Crafted from a selection of small blocks 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. Following hand-harvesting and whole bunch pressing, the juice was fermented in stainless steel and older French oak.