



CABLE BAY SWEET GLORIA 2014

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	Chloe Parkinson
VARIETIES	Viognier
VINTAGE	2014
REGION	Waiheke Island
VINEYARDS	Edwards & Browns Vineyard
ALCOHOL	14.2%
SWEETNESS	Dessert Wine
FERMENTATION/AGING	Cool, extended fermentation and maturation in oak barrels.
CELLARING POTENTIAL	Enjoyable upon release, this wine will reward cellaring for a further 5 years.

TASTING NOTE

The beautiful deep golden colour of this wine couples with an amazing aroma of candied orange rind, juicy apricots and jasmine. On the palate, the wine is rich yet surprisingly light on it's feet, with a real undertone reminiscent of butter and marmalade on toast in the morning. Serve chilled.

FOOD MATCH

Great match with any blue vein cheese, especially a sheep milk one.

VINEYARDS

The grapes for this wine are grown on two different sites surrounding the winery. The bunches of grapes displaying raisin and botrytis characteristics were left to hang in the warm weather for quite a number of weeks longer than the rest of the viognier, with the aim of accumulating sugars and flavour profile. The weather permitted and the grapes were harvested on the 16th April 2014, after the reds! Individual berry selection was employed to ensure only perfect fruit destined for this dessert wine was harvested.

WINEMAKING

The berries were crushed and left to macerate overnight, 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 naturally concentrated juice slowly ticked its way through fermentation. Once the ferment finished in the following spring, the wine was rested in barrel until bottling.