

## CABLE BAY VIOGNIER 2015 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>	Chloe Parkinson
<b>VARIETIES</b>	100% Viognier
<b>VINTAGE</b>	2015
<b>FERMENT NAME</b>	Diego
<b>REGION</b>	Waiheke Island
<b>VINEYARDS</b>	Browns & Edwards Vineyards
<b>ALCOHOL</b>	14%
<b>SWEETNESS</b>	Dry- 3.5g/L
<b>FERMENTATION/AGING</b>	Fermented in stainless steel and aged in French acacia and oak.
<b>CELLARING POTENTIAL</b>	Enjoyable upon release this wine will reward cellaring of a further 3 years.

### TASTING NOTE

Nectarine, apricot, caramelised apple tart and thyme flower combine to form a rich, delightful nose. The use of acacia wood and French oak barrels and ageing on lees have imparted an extra dimension to the flavour profile of this wine; lovely texture with spicy complexity, juicy fruit and balancing acidity. A tanned Hispanic man wearing speedos, strutting his stuff on a beach in Rio.

### FOOD MATCH

Cured meats and goat's cheese. Pulled pork.

### VINEYARDS

Crafted from a selection of small blocks located at the Western end of Waiheke Island, Viognier thrives in our warm Maritime climate. The grapes were hand harvested when flavours peaked inside the small window of optimum ripeness that occurs with this variety. Our vineyard management is sustainable and environmentally friendly.

### WINEMAKING

Carrying on the previous theme of the last few year's, 2015 saw another load of happy staff foot squish a portion of the hand harvested Viognier, whilst the remaining fruit was delicately whole bunch pressed. We really like the textural element foot stomping and macerating brings to the finished wine. The pressed juice was run to both a stainless steel tank, and French acacia and oak barrels for fermentation. The wine was then rested on lees for eight months before gentle fining and filtration. As a result of our curiosity and adventure, this wine has turned into a delicious, complex number with multiple layers, and is perfectly expressive of the vintage and site upon which it was grown.