CABLE BAY
VINEYARDS

SWEET GLORIA 2024

VIOGNIER · WAIHEKE ISLAND

VARIETY	100% Viognier
VINTAGE	2024
REGION	Waiheke Island
VINEYARD	Browns Vineyard
HARVEST DATE	3 April
YIELD	0.4 kg/vine
ALCOHOL	11%
SWEETNESS	126 g/L
ACIDITY	5.6 g/L
VINIFICATION	Fermented and matured in French oak barrels
CELLARING POTENTIAL	Drinking beautifully now, and enjoy for the next 10 years

TASTING NOTE

Golden and aromatic, this late-harvest Waiheke Viognier shows ripe apricot, peach and candied citrus, layered with honeysuckle and jasmine. Lush, honeyed sweetness is balanced by bright acidity, giving a silky, mouth-filling palate and a long, fresh finish with lingering stone fruit.

VINEYARDS & VITICULTURE

The grapes for this wine were grown on one of our north-west vineyards situated on Waiheke Island. Bunches showing natural raisining were left to hang in warm conditions for several weeks longer, allowing sugars and flavour to concentrate. The weather held, and the fruit was harvested on 3rd April. Individual berry selection ensured only pristine fruit was used for this dessert wine.

WINEMAKING

The grapes were harvested in the cool early hours and brought directly to the winery. The fruit was pressed immediately. Fermentation and maturation were carried out in French oak barrels. Further ageing on lees was done for 6 months prior to bottling.

OUR PHILOSOPHY

At Cable Bay Vineyards, our philosophy centres on crafting premium, boutique wines that embody the unique character of the vineyard sites they originate from. Guided by a commitment to quality and sustainability with minimal intervention, our wines are a true reflection of the land and the care we put into every step of the process.

We believe that great wine starts in the vineyard. Our passionate team, led by the owner, focuses on ensuring that each grapevine is nurtured to its fullest potential. From vineyard management to the final pour, every decision we make is informed by our respect for the environment and the unique terroir of our regions.