

BRUNTON ROAD

Viognier 2008

Wine of Gisborne | New Zealand

VARIETY

Viognier
Clone 642

GRAPEGROWER

The Searle Family at Brunton Road Estate

LOCALITY

Patutahi District, Gisborne, New Zealand

SPECIFICATIONS

Alcohol	13%
Residual Sugar	2g/L
pH	3.67
Titrateable Acidity	5.7g/L

VITICULTURE

Climate: 2008 was a challenging vintage. With late season inclement weather, careful selective handpicking was required to ensure only the fruit with optimum ripeness was used to make this wine.

Soils: Waihirere Heavy Silt Loam

Vine Management: Spur pruned vines were bunch thinned and leaf plucked to ensure an open canopy and balanced crop load.

Harvest Date: 17th March 2008

TASTING NOTES

Colour/Appearance: Mid green-gold

Nose: A vibrant bouquet displaying floral, peach and ginger marmalade characters typical of the variety.

Palate: Intense, smooth and mouth filling with lingering fruity flavours of peach and hints of spice.

Serve: Lightly chilled

Food Matching: Perfect to match with grilled chicken, yoghurt-based curries and subtly spiced fish tagines.

Cellaring: Drinking well now but will reward with careful cellaring for 2 years.

WINEMAKING

The fruit was handpicked and then destemmed and gently crushed. The must was cooled down to <5C and skin contact was carried out for 2 hours. The fruit was then gently pressed and the free run and pressings were fined separately to remove phenolics. After settling, the clear juice plus some light fluffy lees was racked to barrels for fermentation. The wine was fermented in 25% new and 75% seasoned French barrels with a selected yeast strain to retain the fruit's aromatics. Post ferment the barrels were lees stirred to enhance texture. The wine matured in barrel for 4 months before being prepared for bottling.

BRUNTON ROAD ESTATE

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