

Church Road Cuve Series

Hawke's Bay Viognier 2005

Viognier is a grape variety that originates from France's Northern Rhone Valley, where it produces the full bodied aromatic white wines of Condrieu. True to style this rich wine was hand harvested from our Redstone Vineyard and vinified using traditional winemaking techniques

DESCRIPTION

A powerful, full bodied white wine that blends the aromatics of ripe Viognier with the extra richness and complexity derived from sensitive winemaking.

Colour: Pale straw.

Aromas: The fruit brings opulent apricot, honeysuckle and spice to the aromatics, with savoury, mealy complexity coming from fermentation and subsequent lees ageing in older French oak barriques.

Palate: A rich full bodied wine with great mid palate concentration and length of flavour that echo the aromatics. A small proportion of malolactic fermentation adds textural interest and a softer acid structure.

CELLARING

Drink now to enjoy the fresh aromatics, or cellar carefully for several years to develop more honeyed fruit and greater complexity.

Wine:	Church Road Cuve Series Viognier
Vintage:	2005
Release Date:	June 2006
Winemaker:	Wendy Potts
Vineyard Manager:	Neil Watson
Variety:	Viognier
Region:	Ngatarawa Triangle, Hawke's Bay
Alcohol:	14% by volume
pH:	3.36
Total acidity:	5.9 g/L as tartaric
Brix at harvest:	24°
Harvest notes:	The fruit was picked based on flavour development. This often occurs at very high sugar levels in the Viognier grape.
Fermentation notes:	The grapes were hand harvested and very gently whole bunch pressed to avoid extracting aggressive phenolics from the skins. The juice was briefly settled and then fermented in older French barriques. The wine remained on yeast lees for approximately 5 months with regular stirring to add palate richness and complexity of flavour. A small proportion of the blend underwent malolactic fermentation.
Other comments:	Over recent years, the Church Road winemaking team have continued to develop a style of increased complexity across our wines. An almost French influence is emerging which places greater emphasis on complexity and texture rather than relying simply on fruit and oak for their appeal.