

Church Road Reserve Hawke's Bay Viognier 2006

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, whole bunch pressed 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 honeysuckle, dried apricot and spice to the aromatics, with savoury, mealy complexity coming from fermentation 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 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 Reserve Viognier
Vintage:	2006
Release date:	April 2007
Winemaker:	Wendy Potts
Variety:	100% Viognier
Region:	Hawkes Bay, New Zealand
Alcohol:	14.5%
pH:	3.79
Total acidity:	5g/L (as tartaric)
Brix at harvest:	23.6 – 25.8
Harvest notes:	Sourced from two Hawkes Bay vineyards, 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 gently whole bunch pressed to avoid extracting aggressive phenolics from the skins. A proportion of the juice was pressed to tank and briefly settled, the balance was pressed directly to older French barrels for fermentation. The tank component (30%) was allowed to ferment naturally with wild yeast and also underwent spontaneous malolactic fermentation.
Maturation notes:	The barrel fermented component remained in oak for only 3 months, to avoid excessive oak characters which can detract from the delicate fruit flavours of Viognier. The wine components were then blended and remained on light yeast lees for approximately 5 months to add palate richness and complexity of flavour.
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.