



## CABLE BAY VIOGNIER 2019

### 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>WINEMAKER</b>	Chloe Somerset
<b>VARIETIES</b>	Viognier, Marsanne
<b>VINTAGE</b>	2019
<b>REGION</b>	Waiheke Island
<b>VINEYARDS</b>	Browns and Edwards Vineyards
<b>ALCOHOL</b>	14.0%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	Fermented and aged in French acacia and oak barrels
<b>CELLARING POTENTIAL</b>	Enjoyable upon release, this wine will also reward cellaring til 2023

#### TASTING NOTE

Bush honey, apricot, spicy orange zest, lemonade and elderflower fragrances burst from this aromatic wine. We used French acacia and oak large format barrels to age the wine, which has contributed excellent flavour, and the time in barrel has allowed for lovely phenolic integration. The juicy fruit and balanced, fresh palate has been refined by blending in a touch of Marsanne. She's known to be a soft-hearted golden girl with unwavering backbone. Never one to be content in the background, she is quick witted and overflowing with personality.

#### FOOD MATCH

Goat cheese tortellini with smoky bacon lardons and parmesan.

#### 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 years, 2019 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 a concrete egg, and French acacia and oak barrels for fermentation. The wine was then rested on lees for five months before bottling. 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.