



CABLE BAY VIOGNIER 2013

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).

WINEMAKERS	Neill Culley & Chloe Parkinson
VARIETIES	100% Viognier
VINTAGE	2013
REGION	Waiheke Island
VINEYARDS	Browns Vineyard, Home Vineyard & Edwards Vineyard
ALCOHOL	15%
SWEETNESS	Dry
FERMENTATION/AGING	Fermented in stainless steel and aged in French acacia and oak.
CELLARING POTENTIAL	Enjoyable upon release this wine will reward cellaring of a further 3 years.

TASTING NOTE

2013 was a very warm year with not a drop of rain during the ripening period. This Viognier exhibits rich crème brûlée and orange blossom characteristics on the nose and palate with a real spicy undertone. It is long, full and juicy with great texture.

FOOD MATCH

Cured meats and gruyere cheese. Pork belly.

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 harvested when flavours peaked inside the small window of optimum ripeness that occurs with this variety. Our vineyard management is sustainable and environmentally friendly. The fruit for this wine was all picked by the willing hands of our dedicated helpers.

WINEMAKING

This year we took a slightly different approach to making our Viognier. The majority of the fruit we delicately whole bunch pressed as per normal. With the remaining portion of fruit, we foot stomped it in open vats and then left to macerate for a few hours, in order to release the phenolics from the skins into the juice. This portion has created great texture in the final blend. The juice was fermented in a stainless steel tank and then run gently to older oak barrels plus one new French acacia puncheon where it matured on lees for 7 months. The wine was gently fined using skim milk before bottling. This wine is deep and complex and we think it quite expressive of the year and vineyard site of its origin.