

Churton



New World wine tempered with Old World style

Marlborough Viognier 2011

Vineyard

All fruit for the 2011 Churton Viognier came from our own vineyard. The elevated site, situated on a rolling North east facing hill above the Waihopai and Omaka valleys is close planted at 4630 vines/ha as opposed to the conventional 2000 vines/hectare. This along with the clay soil and consequent very little need of irrigation and our biodynamic management philosophy helps us produce wonderful quality fruit with great depth and individuality. We have only 0.85 Hectares of Viognier planted

2011 was a very good growing season. It started early with exceptional flowering. This led to very good fruit set and even bunches. Flowering was followed by very good growing conditions with good soil moisture. This further aided bunch development allowing for berries to swell and grow well. This meant that we had to do a lot of green harvesting to reduce the yield and to ensure we had good concentration in the fruit. We did two passes through the Viognier thinning bunches and removing excess fruit. The vines were well balanced all season. The harvest was excellent long dry days terminating with a minimal amount of rain allowing for good ripening. The Viognier ripened well and was picked at 24 Brix on the 11th April. The yield was 45hl/ha.

Winemaking

All the fruit was hand picked and whole bunch pressed resulting in beautiful limpid juice with great aroma. After a very short settling period of 18 hours the juice was racked to one year old French Demi Muid (600l barrel) and into a small stainless tank. After a relatively slow but warm ferment the wine was aged on lees for 10 months. The two portions were then blended and bottled without stabilisation and with only light filtration.

Wine Analysis:	Alcohol:	14.0%
	Titrateable Acidity:	6.2g/l
	Residual grape sugar:	1.7 g/l
	pH:	3.33

Tasting Note

This is a perfumed wine with very aromatic, apricot nectarine fruit aromas and strong winter sweet floral characteristics. A touch of nutty savouriness and creamy palate is contributed by the oak component. The palate is dry and nuanced with subtle apricot fruit and that creaminess leading through to a wonderful savoury finish with clean crisp acidity. A complex and subtle wine showing great texture.