

# Churton



New World wine tempered with Old World style

## 2013 VIOGNIER

### WINE ANALYSIS

<b>Name:</b>	Churton Marlborough Viognier
<b>Vintage:</b>	2013
<b>Wine Maker:</b>	Sam Weaver
<b>Alcohol:</b>	14.4
<b>pH:</b>	3.23
<b>TA:</b>	7.4
<b>Residual sugar:</b>	1.2 g/l (bone dry)
<b>Cellaring:</b>	3-7 years
<b>Food match:</b>	Asian spiced chicken

### VINEYARD

Churton's exceptional hillside vineyard above the Waihopai Valley was first planted in 2000 with a European approach, close vine spacing and high density (approx. 5,000/ha). We manage the vineyard according to principles of biodynamics and organics. 2013 was a small yield of 45hl/ha of excellent quality fruit. The growing season was a little cooler than normal but was bright and sunny right through to harvest. Fruit was 100% hand picked at good ripeness levels but with higher acidity than normal.

### WINEMAKING

Perfect fruit that was hand picked and whole bunch pressed. Juice was settled for 12 hours only then racked to 600 Litre French Oak Demi-Muids 50% new. After a long slow fermentation the wine was aged in barrel for 11 months. Following a light clarification it was bottled in March 2014.

### TASTING NOTE

Intensely aromatic orange blossom and sandalwood combines with a weighty palate of creamy texture, white peach and wonderful citrus, cumquat type crispness and fine length.

