

CHURTON MARLBOROUGH VIOGNIER 2015

Vintage | 2015

Wine makers | Sam Weaver, Ben Weaver

Alcohol | 14.4% Residual sugar | <2 g/l (dry)

pH | 3.34 TA | 6.1

Cellaring | 5+ years Bottles produced | 2136

Food match | An ideal companion to duck cassoulet - or enjoy with simple Japanese gyoza dumplings

VINEYARD | Our distinctive hillside vineyard above the Waihopai Valley was 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. We have less than one hectare of Viognier planted in a warm north-east facing incline on the eastern side of our Blade Block. This is the most sheltered part of the vineyard. Viognier loves warmth and 2015 provided plenty of that; on a hot day our viognier vines looked spritely and alert. The bright and sunny growing season produced exceptional aromatic fruit in the viognier with slightly lower acidity than normal. In 2015 the yield was only 3.7T/ha (26hl/ha). Fruit was harvested on 9th April at 23.5 Brix, 7.1 TA and a pH of 3.17.

WINEMAKING | Our hand-picked fruit was whole bunch pressed on arrival to the winery. It was settled for 24 hours before being racked to French oak demi muids (600 litre barrels). After a slow ferment the Viognier was aged on yeast lees for 10 months prior to racking to tank. It was then rested in tank for a further 2 months, lightly filtered and bottled in March 2016.

TASTING NOTE | Evocative floral aromatics of white spring flowers: almond blossom and stone fruit. On the palate the wine is dry and full with intense yellow apricot flavours. The texture is creamy and a savoury mealiness develops with a touch of salinity and mouth watering crispness.

Churton

