

GLAZEBROOK

NEW ZEALAND

Life's a journey

Viognier

2008



The Glazebrook Regional Reserve range explores the potential of the very best grape varieties grown in the top wine growing regions across New Zealand.

HAWKE'S BAY

On the East Coast of the North Island of New Zealand, Hawke's Bay enjoys a temperate climate ideally suited to producing full-flavoured wines showing strong varietal intensity.

VIOGNIER

Viognier's home is Condrieu in the Northern Rhone, however plantings now extend throughout southern France. In the 'new world' Viognier is produced in California, Australia and New Zealand. It is an emerging variety in New Zealand where it accounts for only 128 hectares of vineyard, mainly in Hawke's Bay and Gisborne.

An alternative to Chardonnay, Viognier is full-bodied and perfumed with flavours that can include peach, pear and apricot. Viognier is often barrel fermented and can be richly textured with gentle acid and subtle flavours.

VINEYARD NOTES

2008 started cool and then developed into a warm, mild summer end harvest period.

This wine was produced from 2 vineyards. The first has 9 year old vines growing on the deep free-draining red metals of the Bridge Pa Triangle sub-region of Hawke's Bay. The second has 4 year old vines growing in the Moteo area. The vines were 2 cane-pruned VSP and yielded 1.3 to 1.7 kg per vine.

WINEMAKING NOTES

The grapes were machine harvested and pressed immediately. Inoculation with selected yeast ensured an even (16°C to 18°C) fermentation.

Fermentation took place in French oak barriques (33% new, 67% older) and the wine was bottled young without malo-lactic fermentation.

Vintage	2008
Alcohol	13.0 %
TA	5.2g/l
pH	3.34
Residual sugar	1.7 g/l

TASTING NOTES

Colour: Light gold with green hues.

Bouquet: Juicy Golden Queen peach, almond and blossom. Subtle cinnamon oak.

Palate: Full bodied, concentrated, richly textured. Persistent apricot flavours with a gentle spicy oak finish.

FOOD MATCH

Rich tasting seafood (eg crayfish, scallops) or mildly spiced chicken dishes.

CELLARING AND SERVING

May be enjoyed now or cellared up to 3 years from vintage date. Best served only lightly chilled.