



## THE WINGWALKER 2010 VIOGNIER

### DESCRIPTION

Hand and machine harvested grapes were pressed and settled for 48 hours. The juice was then racked to barrel for fermentation. We use a selection of new (20%), 1 and 2 year old French and European oak barriques using a variety of yeast types and some indigenous fermentation. Lees stirring took place over several months to increase palate weight and roundness. The barrels were blended and received a light fining, cold stabilisation and filtration prior to bottling.

### AROMA

A delicate and complex aroma of rose petal, lemon balm, Turkish delight and cardamom. Barrel fermentation and yeast lees stirring contribute creamy vanilla and toasted brioche characters.

### PALATE

Sweet fruit is supported by a creamy texture. Peach, poached pear and mandarin essence integrate with lychee, ginger and sweet yeasty notes. This is a well balanced wine with fresh acidity and a lingering sweet fruit finish

### CELLARING

The lively fresh characters of this wine may be enjoyed when the wine is young however some cellaring will result in a more rounded wine.

### FOOD

Great summer drinking with seafood, white meats and spicy dishes.

### ANALYSIS AT BOTTLING

Alcohol.....14 %

pH .....3.6

Titrateable Acid .....6 g/l

RS..... 3.45 g/l

Harvest Dates: 19 April 2010

Brix at harvest: 24.4

Bottling Date: 29 July 2011

Variety: 100% Viognier

