



THE WINGWALKER 2008 VIOGNIER

DESCRIPTION

Hand and machine harvested grapes were pressed and settled for 48 hours. 35% of the juice was fermented in tank, and the remainder was fermented in new and older oak barrels. Lees stirring took place over several months to increase palate weight and roundness.

AROMA

A delicate and complex aroma of rose petal, lemon balm, peach and mineral notes. 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%

pH3.39

Titratable Acid5.7 g/l

RS.....7.5 g/l

Harvest Dates: 22 and 27 March 08

Brix at harvest: 22.7 – 25.3

Bottling Date: 18 December 2008

Variety: 100% Viognier