



THE WINGWALKER 2013

DESCRIPTION

Grapes from our estate vineyard were pressed to tank and a portion of the grapes crushed to the drainer, these were given 48 hours skin contact prior to pressing. The tanks were then cold settled and the clear juice racked off after 48 hours to barrel for fermentation. We used a selection of new (20%), 1 and 2 year old French and European oak barriques, a variety of yeast types and some indigenous fermentation. Lees stirring took place for several months after vintage to increase the palate weight and roundness. The barrels were blended and received a light fining, cold stabilisation and filtration prior to bottling.

AROMA

A lively aroma of rose petal, spiced apricot, feijoa, lemongrass and fennel. Barrel fermentation and yeast lees stirring contributes creamy vanilla and toasted brioche characters.

PALATE

Sweet fruit is supported by a creamy texture. Peach, poached pear and mandarin essence integrate with ginger, nougat 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. Serve lightly chilled (12°- 14°C)

ANALYSIS AT BOTTLING

Alcohol..... 14.5% / vol.

pH..... 3.53

Titrateable Acid..... 6.15 g/l

RS..... 3.0 g/l

Harvest Dates: 27 March 2013

Brix at harvest: 24.5 Brix

Bottling Date: 23 December 2014

Variety: 100% Viognier

Lot # L1385

Allergens: Milk, Fish, Sulphites

Net Quantity: 750 ml