

QUARTER ACRE

VIOGNIER

BRIDGE PA VINEYARD
HAWKE'S BAY 2020

VINEYARD

We source our Viognier from a vineyard in Bridge Pa. It's been around 30,000 years since the Ngaruroro River flowed through this area. When it did it deposited gravels and shingle that still run deep. The organic matter that has since built up during floods is a combination of volcanic ash, pumice, wind-blown and alluvial loam deposits, building a relatively shallow, free-draining topsoil. 2019 was a wonderful vintage, warm and dry. We handpicked the block in two passes.

WINERY

We received handpicked fruit in great condition, golden and tough looking. Viognier skins are some of the thickest on the planet and need to be treated carefully. The juice was fermented wild on full solids in a few barriques at reasonably high temps. This, along with an extended time resting on lees has increased the palate weight and texture. Blended and bottled in December 2020 and released the following month.

TASTE

A wonderfully aromatic and fleshy wine with apricot, orange, ginger and a subtle flintiness. The palate has a lovely combination of richness and pure, exotic fruit flavours combined a light minerality and fine brioche notes. Will drink well through until 2023 and onwards. We love it!

Alcohol: 13.0%

Standard Drinks: 7.7 standard drinks

Allergens: Contains sulphites. Traditional fining using milk products, traces may remain.



TE AWANGA
ESTATE

Te Awanga Estate, 376 Parkhill Road,
Te Awanga, Hastings, Hawke's Bay.
www.teawangaestate.co.nz

