

TERRACE HEIGHTS ESTATE

MARLBOROUGH

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2008 MARLBOROUGH VIOGNIER

From the ground up we start with the basics, to make not good, but great wine. Vines nurtured with passion, grown against a backdrop of clay terraces and natural springs in the heart of Marlborough's Wairau Valley. We know this land, this soil, these grapes. Our wine reflects this. Crafted with patience, it's the very essence of all that we are.

In a nutshell...

Lots of peachy, apricot aromas and flavours. This wine feels very rich and weighty. Full-bodied and packed with stone fruits. Very concentrated, it has some spicy, toasty characters too. Perfect with full-flavoured white meat dishes.

Colour

Mid Straw

Aroma

Very attractive with a striking orchard peach aroma fused with some apricot notes and warm, toasty characters

Palate

A full-bodied yet elegant wine displaying ripe stonefruit and some tropical nuances balanced by a crisp citrus finish. Rich and weighty, concentrated and unforgettable.

Suggested Food Matches

A flexible full-bodied food wine that works well with full-flavoured chicken, salmon, lighter pork dishes, salads & vegetables. Serve chilled.

Grape Growing

The vines are first crop plants and were pruned to 2 canes, with vertical shoot positioning. Balanced pruning, shoot thinning, tucking and trimming ensured an open-canopy was maintained. A dry ripening season allowed the fruit to reach optimum maturity.

Harvest Dates

10th April 2008

Analyses at Harvest

Cl.642 - Brix : 23.7 / pH : 3.5 / TA : 6.5

Winemaking

Fruit was handpicked in cool morning conditions, must chilled and lightly pressed. The juices were cold fermented in stainless steel, using a selected yeast strain to promote the fruits inherent aromatic flavours. 20% of the wine was fermented in old French barrels for 4 months. Post ferment, the wine was stirred on lees to aid mouth feel and texture.

Bottling Analyses

Alcohol	14%
Residual Sugar	5.1 g/L
pH	3.55
TA	6.1 g/L

This wine is bottled using a screwcap to preserve freshness and purity of flavour.

Winemaker - Sam Smail



TASTING NOTES

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