

TERRACE HEIGHTS ESTATE

MARLBOROUGH

2009 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...

Plentiful aromas of tropical fruit and freshly chopped capsicum with zesty flavours of ripe fruit salad, just-picked garden herbs and mineral and floral overtones. Classic Marlborough.

Colour

Light to mid straw and bright clarity

Aroma

Lifted aromatics of white flower and jasmine blossom, combined with apricot and orange fruit flavours.

Palate

A medium-bodied wine with a rich, concentrated palate. Vibrant varietal aromatics fill the palate and persist on the clean, fresh acid finish.

Suggested Food Matches

Full flavoured white meat dishes, rich, creamy pastas or with hard cheeses. Serve slightly chilled.

Grape Growing

The vines were pruned to 2 canes, with vertical shoot positioning. Balanced pruning, shoot thinning, tucking and trimming ensured favourable canopy conditions. The early ripening season was cooler than average, resulting in a late flowering. However, warm dry conditions over budburst and later in the season lead to balanced yields, clean fruit and excellent flavours.

Harvest Dates

20th April 2010

Analyses at Harvest

Cl.642 - Brix : 25.1 / pH : 3.57 / TA : 7.0 g/L

Winemaking

Fruit was handpicked and whole bunch pressed. The heavy pressings were separated and fined before being added back. The juice was fermented in stainless steel, using a selected yeast strain and cool to promote the variety's inherent aromatic flavours. Post ferment, the wine transferred to old oak barriques and regularly stirred on lees to aid mouthfeel and texture. The wine was bottled the following spring.

Bottling Analyses

Alcohol	14.0%
Residual Sugar	6.0 g/L
pH	3.50
TA	6.5g/L

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

Winemaker – Sam Smail



TASTING NOTES

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