

TERRACE HEIGHTS ESTATE

MARLBOROUGH

VIIGNIER

Down to Earth.

A w a r d s

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Viognier 2010

* Zest Magazine June 2011

"A highly textured full-bodied wine with both character and style. The peach and apricot nose is followed by an equally opulent toasty stone fruit pallet with a hint of spice. Given the wines potentially tricky nature, this is nothing short of a triumph." Christopher Moore.

* Otago Daily Times June 2011

"A big, fruity wine, fragrant with hints of mint and honeysuckle, textural, intense and off-dry with an attractive finish". Charmain Smith

* Wine Orbit Issue 16 - 90 points 4 ½ Stars

"It's ripe and classically expressed while remaining refreshing and vibrant. The nose is nicely fragrant, displaying pear, stonefruit, floral and ripe citrus characters. It's juicy and rounded on the palate with lovely fruit intensity and a smooth finish". Sam Kim June 2011

* Air New Zealand Wine Awards - PURE SILVER MEDAL - November 2010

* Cuisine Magazine - Viognier Tasting Issue #147 May 2011

**** 4 Stars TOP 3 of CLASS

* Hawkes Bay Today May 2011

**** 4 Stars

"Gorgeous golden, glossy Colour and packed with ripe apricot, pear, japonica and jasmine aromas. In the mouth it has a luscious, oily rich texture and superb length of flavour. Great drinking now, but will only blossom further with another r year or two". Yvonne Lorkin - Viva Magazine June 2011

"Aromas of exotic spices ,stonefruit and lemon blossom emanate from this voluptuous and perfumed viognier ,whose richness is counterpoised with a zesty citrus edge. Serve with. Chicken cooked with lemon ,thyme and puy lentils or something spicy such as Asian pork belly,slow-cooked or crispy". Jo Burzynska.

"The third crop from the Viognier plantings, the fruit whole bunch pressed and fermented in stainless-steel to 14.0% alc. and 6 g/L rs. The wine was given some maturation in seasoned barriques and lees stirring. Brilliant pale straw-yellow colour with green hues, this has an elegant, open-style nose with fresh, lively aromas of herbs and apricots. Dry to taste, this is gentle and immediately accessible with soft apricotty fruit flavours nuanced by herb and nectarine fruit interest. Moderately intense, there is textural dryness through the line, with a little sweetness carrying through the finish. Match with spicy Asian seafood cuisine". Raymond Chan April 2011

* Wine NZ Magazine Tasting Autumn 2011 - 85 points **** stars

"Lifted floral notes of jasmine and peach blossom.Rich,Oily texture with a little RS and very well controlled alcohol.Fruit flavours of lemon and peach,mangoes and apricot are well concentrated".

"Honeysuckle, stone fruits and spice with bready yeast lees adding additional interest. Silken textured wine with good weight and richness. Alcohol adds mouth feel and a hint of sweetness". Bob Campbell.

* International Cool Climate Wine Show May 2011

SILVER MEDAL

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Viognier 2009

* 86/100 (4 Stars) Bob Campbell Wine Review September 2010

"Delicately scented wine with floral/honeysuckle and apricot blossom flavours. The wine carries its high (15%) alcohol well with little evidence of heat and a surprisingly light body. Pretty wine in a fairly unique style."

* 93 Points Wine Orbit Issue 11

"The bouquet is so varietal and stunning, showing apricot, pear and rock melon characters. It's intense on the palate showing a rich mouthfeel, subtle sweetness (9 g/l) and beautifully harmonised acidity. The wine is flavour-packed and outrageously delicious. It is high-octaned but the wine appears balanced and harmonious." Sam Kim

* Silver Medal Bragato Wine Awards 2009

* Silver Medal Royal Easter Show March 2010

Viognier 2008

* Silver Medal Bragato Wine Awards 2008

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