



THE CRATER RIM



WAIPARA VIOGNIER 2016

VINEYARD

The fruit for this wine was sourced from a sustainably managed hillside vineyard in the Omihi Hills. Naturally low cropping this site delivers a rich textural Viognier.

SOIL TYPE

Clay based, limestone rich hillside vineyard.

WINEMAKING

The fruit was hand-picked and de-stemmed with 6 hours of skin contact prior to pressing. The wine was then fermented in new and seasoned French oak barrels. 100% malolactic fermentation occurs naturally in the spring. Finally, it is aged for 8 months on lees before bottling without fining.

TASTING NOTES

This is opulent, powerful and delectable. The gloriously lifted bouquet shows baked apricot, mango, orange peel and potpourri aromas with hints of honey and spice. The palate is superbly concentrated and weighted, and displays rich texture and plush mouthfeel, leading to a lingering sumptuous finish. Sam Kim 2017, Wine Orbit

