



THE CRATER RIM



WAIPARA VIOGNIER 2020

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 given 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

Varietally pure and delightfully fragrant, showing apricot, fig, subtle spice and rich floral aromas on the nose, followed by a supple palate that's plump and fleshy. It's beautifully ripe and flavoursome with a lengthy silky finish. Sam Kim, Wine Orbit

www.thecraterim.co.nz

