



THE CRATER RIM



WAIPARA VIOGNIER 2021

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

Wonderfully fruited and elegantly perfumed with apricot, rockmelon, citrus peel and rich floral aromas, it's delectably appealing in the mouth delivering terrific fruit purity and intensity. Smooth, supple and plush with a lengthy comforting finishing. Sam Kim, Wine Orbit

www.thecraterim.co.nz

