



THE CRATER RIM



WAIPARA VIOGNIER 2022

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

Richly fruited and elegantly perfumed, the bouquet shows rockmelon, baked fig, apricot and rich floral aromas. The palate delivers excellent weight and plush texture, wonderfully supported by refreshing acidity, finishing lingering and delectable. Sam Kim, Wine Orbit

www.thecraterim.co.nz

