

# Nutcracker

## Viognier 2016, Marlborough NZ



### WINEMAKER'S COMMENT

This special release Nutcracker Viognier is produced from a very small parcel of grapes. We can give each individual vine dedicated attention to ensure we get the best possible fruit development. The slow ripening Viognier grape gives a smooth palate of peach, apricot kernel, subtle floral and nut flavours, enhanced by bright acidity.

### VINEYARD

*Certified Organic by BioGro New Zealand.*

Grown in Marlborough's premium Rapaura sub region, each plant is shoot thinned and leaf plucked to provide ideal light penetration and even ripening. Very low yields ensure excellent flavour development and concentration.

### HARVEST & WINEMAKING

The grapes are handpicked, de-stemmed and left to soak on skins for 24 hours. The crushed grapes are gently pressed and the juice transferred to stainlesssteel tank for fermentation. Having made no additions the fermentation is allowed to start naturally and once completed the wine is aged in old French barriques for 12 months. Lightly filtered.

### ANALYSIS

alcohol	13.0%
total acidity	5.2 g/l
residual sugar	0.10 g/l



WALNUT BLOCK  
WINES

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