



Huia Viognier 2023

Made from 100% organic Viognier

RS: 22.5g/l / Alc: 12.8% / T.A: 4.7g/l / pH: 3.44

Hand picked from grapes grown in the Churton vineyard in the Waihopai valley.

Picking date: 16th April, 2023

Tank fermented with wild yeast with organic yeast added at the end to finish fermentation.

Filtered with a minimum SO₂ was added just before bottling.



Senses:

Sight: yellow apple peel with a bright hue.

Smell: fresh apricot, jasmine, acacia flowers, beeswax, white peach, nectarine and nashi pear.

Taste: Creamy acidity with natural residual sugar leading to an ample, off-dry style. Stewed peaches, clover honey, dragonfruit, mango, dried apricot, short crust pastry and fruit tart. The finish has a linear acidity with a summery, lemoncello character.

Suitable for vegans.

