



*"An intense and complex Viognier with attractive barrel fermentation characters and oak influence giving it a remarkable Condrieu-like character. Silken-textured with good mouth feel. Serious Viognier." ~ 5 Stars 95 points ~ Bob Campbell June/July 2009©*

Clos de Ste Anne is a single vineyard situated on steep northeast facing slopes in the foothills of Poverty Bay. The 2007 Viognier comes from a section of vineyard beside the truffle forest fondly called "Les Arbres".

Hand harvested and warm fermented in 600 litre Demi-Muids with native yeasts. The partial malolactic fermentation has made for diverse fruit characters, with aromas of delicate white flowers and almonds. The intense, rich palate remains fresh and lively with illusions of sweetness.

The purity of fruit on the palate is woven into a lingering finish by the finely-grained fruit tannins and enduring minerality.

Drink between 2009 – 2014  
Suitable for consumption by vegetarians.  
Sealed with high quality natural cork. Store lying down.

**Total acidity:** 7.0 g/l **pH:** 3.53  
**Alcohol:** 14.5% Vol **Residual Sugar:** 2.3g/l  
**Harvest dates:** 23<sup>rd</sup> March 2007  
**Bottled on:** 17<sup>th</sup> December 2007  
**Released:** April 2009

BIO-DYNAMICALLY GROWN GRAPES