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Clos de Ste. Anne is a single vineyard situated on steep northeast facing slopes in the foothills of Poverty Bay. The 2013 Viognier comes from a section of vineyard in the lie of the forest that we fondly call 'Les Arbres'.

Notes from the Winemaker:

In order to enhance the ripe warming phenolic structure of this type of wine we 'crunch' the whole clusters of grapes, together with the stems, and press over an extended period. This, together with the winemaking style, allows the wine to sit in the far corner of your mouth and stimulate a sense of deliciousness to the palate. Warm fermentation in 600 litre demi-muid barrels, together with 'sur lie' ageing gives the wine a sense of warmth.

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The texture gives warmth to these aromas like walking on a crunchy shingle pathway through a flower garden on a summers' afternoon.

The taste is velvet smooth with a tannin grip showing beautiful harmony across the phenolic structures; it dances across the palate leaving a savoury umami saline sensation of deliciousness.

Bottled on the property, using the finest natural cork. Store lying down. Serve chilled. Unfined.

Drink from 2015 - 2020.

Wine from BioGro Certified Organic and Demeter Certified Biodynamic Grapes.

Total Acidity: 6.0g/l **pH:** 3.65

Alcohol: 14.5% Vol. **Residual Sugar:** 1.8g/l

Harvested: 12th March 2013

Bottled: 7th May 2014

Released: 1st March 2015

BIODYNAMIC WINE ESTATE

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