

Exemplar

[THE EXEMPLAR]

2015 MARLBOROUGH VIOGNIER

Monica

ORIGIN

Blocks 6 & 7
Waihopai River Vineyard
Waihopai Valley, Marlborough

VARIETY

100% Viognier

VINTAGE

Having survived a string of spring frosts, the timing of budburst was nearly identical to 2014, though a subsequent cooling off meant early vine development wasn't quite as vigorous as seen previously. November was dry, with temperatures slightly above average. December brought with it a noticeable drop in temperature and just shy of 10mm of rain. This coincided with the critical stages of flowering and fruit set and goes some way to explain the lighter than usual 2015 yields. By Christmas the weather had begun to warm up and we hit a sustained patch of hot, dry weather that lasted through to the middle of March before the weather broke and the district finally got some welcome rain.

WINEMAKING

Blocks 6 and 7 are found in the warmest corner of the Waihopai River Vineyard, providing the perfect microclimate to fully ripen our golden Viognier grapes. Carefully hand-picked and then gently pressed to minimise any phenolic impact, the juice was settled overnight and transferred to a mixture of new and old, large format French oak for fermentation. Ageing on lees for a further 10 months has allowed full integration with the new oak component and enhanced the textural weight of the palate.

ANALYSIS

Alcohol	14.0%
pH	3.61
Titratable Acidity	5.21g/L
Residual Sugar	0.68g/L

TASTING NOTE

A fragrant lift of dried apricots and orange blossom is further enriched by spiced vanilla nougat aromas imparted during barrel fermentation. A rich, oily palate finds a textural crossroads between creamy citrus meringue and pithy lemon phenolics that drive the seriously dry but weighty finish.

FOOD MATCHING

Viognier often pairs well with spicy dishes. Try the 2015 Exemplar Viognier with a Moroccan inspired chicken and apricot tagine served with spiced couscous.

CELLARING POTENTIAL

6–8 years


CRAFT SERIES
MARLBOROUGH

