

Exemplar

[THE EXEMPLAR]

2013 MARLBOROUGH VIOGNIER

Flavour

ORIGIN

Waihopai River Vineyard, Waihopai Valley, Marlborough.

VARIETY

100% Viognier.

VINTAGE

Consistent above average warmth and sunshine hours through the early part of the growing season meant optimal conditions for vine growth and canopy development. An especially dry December provided near perfect flowering conditions whilst the key ripening months of January and February continued this blessed pattern of weather. The early months of 2013 also arrived with the hugely beneficial advent of cool nights ensuring the preservation of all the exotic fruit intensity that defines The Exemplar Viognier style.

WINEMAKING

Hand-picked bunches of golden fruit were gently whole bunch pressed to ensure minimal phenolic impact and full flavour extraction. The resulting juice was fermented in seasoned 500L French oak puncheons with select yeast strains specifically chosen to maximise the unique expression of Waihopai Viognier. Extended maturation on yeast lees in the absence of SO₂ allowed greater varietal expression and enhanced textural qualities to be achieved.

ANALYSIS

Alcohol	13.5%
pH	3.85
Titrateable Acidity	4.4g/L
Residual Sugar	6.6g/L

TASTING NOTE

A heady perfume of ripe nectarine, preserved lemon and honeysuckle sit atop a barrel-derived spice and roasted nut richness.

A tasting experience that has as much to do with palate texture and mouth feel as it does with the exotic flavour signature of Viognier; oak infused stonefruits, citrus rind and white florals are neatly wound through a generous, silken mouthful that ultimately surrenders to the persistently dry, spice laden finish.

FOOD MATCHING

Whilst often matched with milder Thai food and creamy curries, we have greatly enjoyed The Exemplar 2013 with loins of wild pork taken from the slopes and plateaus above Leefield Station; stuffed with apricot, pear and walnuts from old orchards planted on the property.

CELLARING POTENTIAL

3 – 5 years.

CRAFT SERIES
MARLBOROUGH

