

Rock Ferry Wines

2008 Rock Ferry Central Otago Viognier

Vineyard: Trig Hill

Region: Bendigo, Central Otago. The vineyard is situated in the historic region of Bendigo not far from the gold mines of yesteryear. Planted on colluvium fans the vineyard is named after an old trig station on a hilltop in the middle of the site.

Vintage: The 2008 vintage for Central Otago in general and Bendigo in particular was excellent. Key features were very low seasonal rainfall, settled flowering weather, a warm wind free summer and cool autumn nights. This all added up to balanced crop loads that were picked in ideal conditions and provided exceptionally pure and intensely flavoured fruit.

Viticulture: Our aim is best summed up by 'fine wine begins with the vine'. Our approach is through sustainable viticulture where we strive for balance in the vineyard. This ultimately provides grapes that are a reflection of our particular site.

Winemaking: Hand harvested then whole bunch pressed, free run juice settled overnight then racked to stainless steel tank (85%), and pressings to old oak barrels (15%). Pressings blended back at pre-bottle. Filtered but not fined prior to bottling. Yeast: 85% cultured (58W3), 15% indigenous (pressings component).

Tasting Notes: Vibrant aromatics of honeysuckle, apricot and musk reflect the pure quality of fruit from the vineyard site. The palate is generously fruited with apricot kernel flavours to the fore. The wine finishes with a clean mineral acidity derived from the schist and lime based soils.

Technical: 13.5% Alc, 3.30pH, 6.1g/l T.A., RS 8.9g/l

Winemaker: Allan McWilliams

