



ROD McDONALD WINES

QUARTER ACRE

VIOGNIER

BRIDGE PA VINEYARD
HAWKE'S BAY 2014

VINEYARD

We sourced our Viognier from a vineyard, in Bridge Pa. It's been around 10,000 years since the Ngaruroro River flowed through this area. When it did it deposited gravels and shingle that still run deep. The organic matter that has since built up is a combination of volcanic ash, pumice, wind-blown and alluvial loam deposits during floods building a relatively shallow, free-draining topsoil. 2014 was a stunning vintage, warm and dry. We handpicked the block in a single pass.

WINERY

We received handpicked fruit in great condition, golden and tough looking. Having had some great success with the old basket press we decided to go old-school, and we're really happy we did. The juice was fermented wild on full juice solids in a few barriques at reasonably high temps. This has increased the palate weight and texture and meant we didn't need to leave any sugar to create the impression of weight and extract.

TASTE

Complex, smoky, fragrant and exotic is how I'd describe the nose of this wine. The palate has a lovely combination of richness, pure fruit flavours (peach, apricot and orange) along with those same exotic aromatics. We love it!

Alc: 13.0%

Std drinks: 7.7

Allergens: Contains Sulphites. Traditional fining using milk products, traces may remain.



Rod McDonald, Proprietor & Winemaker

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