



ROD McDONALD WINES

# QUARTER ACRE

## VIOGNIER

HAWKE'S BAY 2013

### VINEYARD

We sourced our Viognier from a vineyard in the Maraekakaho sub-region of HB. It's been around 50,000 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 built up since is a combination of volcanic ash, wind blown and alluvial deposits during floods has built a relatively shallow, free-draining topsoil. 2013 was a stunning vintage, warm and dry. Consequently the fruit ripened much earlier than we expected. We handpicked the block over two days.

### WINERY

We received handpicked fruit in great condition, golden and tough looking. As there was only a couple of tonnes, we decided to dust-off the basket press and go old-school....24 hours later we were questioning the wisdom of that! But eventually we were really happy we did, we fermented this wild on full juice solids in an oak puncheon and tank at reasonably high temp which has increased the palate weight and texture. It means we didn't need to leave any sugar to create the impression of weight and extract.

### TASTE

Complex, 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, orange) along with a combination of those same exotic aromatics. We love it!

**Alc:** 14.5%

**Std drinks:** 8.6 standard drinks.

**Allergens:** Contains sulphites. Traditional fining using milk and fish products, traces may remain.



Rod McDonald, Proprietor & Winemaker

Rod McDonald Wines Limited. 91 Thames Street, Napier, Hawke's Bay. [www.rmwiners.co.nz](http://www.rmwiners.co.nz)