

*Babich*

## Tasting Note

### BABICH HAWKE'S BAY VIOGNIER 2010



**Grapes:**

100% Viognier

**Region:**

Hawke's Bay - Fernhill

**Winemaker:**

Adam Hazeldine

**Recommended Food:**

This full-bodied wine with nicely balanced acidity is an ideal partner to a wide variety of dishes. Try it with a ham salad, or pan-fried chicken breasts with a mustard/cream sauce.

**Recommended Cellaring:**

1-3 years

**Production Notes:**

The grapes were picked in mid April at 24.3 Brix. A small portion of the wine was fermented in old French oak to add weight and complexity to the palate, and the balance in tank with a selection of different yeast and at different temperatures to add interest while ensuring that varietal aromas were retained. After a few months on lees the wine was assembled.

**Tasting Notes:**

This Viognier has an attractive pale straw in colour. It is highly perfumed, lifted and warm exhibiting the essence of white peach, apricot and orange zest. Some floral aromas are also present. A richly fruited entry, full of apricots, citrus and spice. A focused minerality compliments the medium weight. More spice, lime and minerality are delivered on the long finish. A poised, succulent and mouth watering wine.