

Clayridge



Clayridge
2008
Viognier



RS 5.8g/L

pH 3.65

TA 6.2g/L

Alc 13.5%

100% Marlborough Viognier

25% Wild Barrel Ferment

25% Barrel matured on lees

"In 2001 Andy Laurie hand planted a single acre of the French 'Viognier' variety on the steepest slope of his 'Escaroth Estate' vineyard, high up in the hills of Marlborough's Taylor Pass. In 2008 we hand harvested the very first fruit from this somewhat fickle grape – but it's been worth the wait! Ripe apricots and candied orange peel dominate the nose, with richly textured stonefruit and wild honey on the palate followed by a lovely balance of fruit sweetness and fresh citrus on the finish. Cheers!"


EUROVINTAGE

Mike

Mike Just—Clayridge Founder & Winemaker