



CEDARCREEK
ESTATE WINERY



Our Wine is Our Word



2017 Platinum Haynes Creek Viognier

CSPC 212600

UPC 778913800399

TECHNICAL INFORMATION

HARVEST DATE

October 6, 2017

BLEND

100% Viognier

FERMENTATION

30% French oak
Barriques
30% Concrete Egg
40% Puncheon
and Foudre

AGING

5 months on lees in
oak/concrete

BOTTLING DATE

May 28, 2018

CASES PRODUCED

508

ALCOHOL

14.4%

TOTAL ACID

6.4 g/l

RESIDUAL SUGAR

9.4 g/l

PH

3.32

CELLARING

Enjoy now or
cellar until 2020

Viognier is a difficult variety to ripen and the picking window is razor sharp – too early and the wine is under-ripe and too late and we have too much residual sweetness. To play off the intense aromatics, in the cellar our focus was on texture. We fermented and aged a portion of our Viognier in 660 litre concrete fermenters we call “Eggs.” This egg shape causes a constant mixing of the contents, helping to accentuate the weight and intensity of the wine. The remainder was fermented in Barriques, Barrels and Foudres, lifting the intense aromatics even further.

TASTING NOTES

Expressive and Aromatic. Notes of apricot, white flower, and a hint of flint. A full-bodied palate with flavours of ripe peach and spice.

notes: