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C L O S d e S t e . A N N E
V I O G N I E R
L e s A r b r e s

Clos de Ste Anne is a single vineyard situated on steep northeast facing slopes in the foothills of Poverty Bay. The 2005 Viognier comes from a section of vineyard beside the truffle forest fondly called “Les Arbres”. The first crop from fully ripened grapes were hand harvested, chilled and then whole bunch pressed gently into 600 litre Demi-Muids wooden barrels. Wild fermentation, with partial malo-lactic fermentation, have given a full-bodied wine with concentrated flavours of apricot and quince. Soft acidity, wet-stone minerality with an impressive and classic finish.

Cellaring potential five years from the date of release.

Technical Information:

Brix at Harvest: 23.4	Total acidity 5.8 g/l.	pH 3.50
Alcohol 13.7% Vol.	Residual Sugar 5.0 g/l.	Dry Extract 32g/l
Harvest dates 21 st March 2005.	Bottled on 7 th December 2005	
Released 1 st October 2006.		

Produced and Bottled on the Property

Bio-dynamically Grown Grapes