



TW Wines

The concept of TW was born on a fishing trip to Waikarimoana in 1997, where two of the group, Geordie Witters and Paul Tietjen, travelled to Lake Waikarimoana together. They talked along the way about grapes, wine, and a few other things, and realised they both had ideas of producing top quality wines. Both vineyards had accumulated several awards for wines produced from their respective vineyards so they decided to start research into prospective winemakers, and wineries that could blend the flavours from the two vineyards into a quality wine.

NOTES:

TW Gisborne Botrytis Viognier 2008

Tasting Note

This wine has a brilliant golden hue with a bouquet of ripe peaches and manuka honey. The palate is silky showing intense flavours of peach syrup and toffee with hints of honey. Although deliciously sweet, this wine has bright acidity giving freshness and length.

Winemaking Techniques

Concentrated raisins of Viognier were carefully hand selected in April 2008 and slowly whole bunch pressed. The resulting sweet syrup was carefully fined prior to fermentation, then fermented in mature French barriques for 10 months.

Technical Details

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|-----------------|------------------------|
| Variety | Viognier |
| Region | Gisborne, Golden Slope |
| Brix at Harvest | 42 |
| Alcohol | 10.6% |
| Residual Sugar | 306g/L |
| Total Acidity | 9.2g/L |
| pH | 3.96 |

Winemaker

Anita Ewart-Croy

Recommended Accompanying Foods

Blue cheese or as itself.

Cellaring

Five years.

Main Markets

New Zealand

Recommended Retail Price

\$NZ 32.00

TW Wines

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