

CHURCH ROAD™

— RESERVE —

“Condrieu, a small appellation in the Frances Northern Rhone Valley, is home to the Viognier grape. We have looked to the benchmark wines of this region to understand what makes Viognier so unique and distinctive. These wines are quite unlike other white wines we are familiar with in New Zealand. With their heady aromatics of apricot, orange blossom, exotic spice and honeysuckle these fuller bodied white wines have a much lower acidity and higher pH than most other varieties, lending themselves toward an almost oily, savoury texture. Although an aromatic variety, it has a great affinity for many of the techniques we use with Chardonnay including barrel fermentation, some new oak, malolactic fermentation and lees maturation. If handled sensitively, these techniques aide texture and add depth of flavour without dominating the heady fruit flavours of the grape.”

Chris Scott, Winemaker



Church Road Reserve wines are produced only in great vintages. The very best low-cropping vineyard blocks are targeted for selective hand-harvesting to give wines with the greatest possible flavour, depth and concentration. In the winery these wines are made using small batch, traditional winemaking techniques that emphasise texture, structure and subtle complexity, while still letting the fruit shine through.



TECHNICAL SPECIFICATIONS

GROWING SEASON CLIMATE DATA (Sept–Apr)

HAWKE'S BAY AVERAGES	
GROWING DEGREE DAYS:	1306°C
RAINFALL:	498mm
AVERAGE TEMP:	17.7°C
PRUNING REGIME:	2-cane VSP
HARVEST DATE:	7 April 2011

MATURITY ANALYSIS AT HARVEST (Average)

BRIX:	23.0°Bx
TITRATABLE ACIDITY: (as Tartaric Acid)	4.2g/l
pH:	3.8

WINE ANALYSIS

ALCOHOL:	13.5% v/v
RESIDUAL SUGAR:	<1.0g/l
TITRATABLE ACIDITY: (as Tartaric Acid)	4.5g/l
pH:	3.99



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THE 2010 GROWING SEASON

The 2010 season in Hawke's Bay got off to a good start with an even bud burst. The weather then turned unseasonably cool and stayed this way right over flowering and fruit set and into January. Significant rainfall in January also threatened the vintage, however the onset of a glorious Indian summer ensured that the grapes developed to full maturity with exceptional fruit flavours. All in all, 2010 - despite being a late vintage, is nevertheless a very fine one with some exceptional wines being made.

SOIL TYPE

100 % Redstone Vineyard: very shallow silts over red metals

CLONAL/ROOTSTOCK SELECTION

Mass-selected clone of Viognier planted on 101-14 rootstock

WINEMAKING DETAILS

Grapes were hand harvested, and then crushed to press for skin contact. The fruit was then drained and pressed and the resultant juice allowed to settle overnight in tank. The still cloudy juice was filtered to 1 new and 1-one-year old 500L French oak puncheon and 9 old French oak 225L barriques where it was allowed to undergo wild fermentation and malolactic fermentation. The wines were then matured on full yeast lees for 9 months before blending and bottling. Only minimal filtration was used.

AROMA AND PALATE

On the nose, the wine shows opulent honeysuckle, dried apricot and spice, with subtle complexity coming from fermentation in French oak barriques. The palate is full-bodied with great mid-palate concentration and a length of flavour that echoes the aromatics. Malolactic fermentation adds textural interest and a softer acid structure.

CELLARING AND FOOD MATCHING

Drink now to enjoy the fresh aromatics, or cellar carefully for several years to develop more honeyed fruit and greater complexity. Viognier is well known for its affinity with Japanese cuisine.



The Church Road Reserve Range

Founded in 1897, the Church Road winery is committed to crafting premium, complex wines that marry the ripe distinctive fruit characteristics of Hawke's Bay grapes with subtle nuances obtained from the use of traditional winemaking techniques.