



# SAORSA

2023 VIOGNIER

HAWKE'S BAY

**VINEYARD-** Located in the heart of Gimblett Gravels in Hawke's Bay. This vineyard is wildly stony. Soils laid down by the Ngaruroro River, natural bands of silt are streaked through the harsh gravels. The stones reflect a vast amount of light while providing a hostile growing environment perfect for keeping the wild growth and unruly behaviour of Viognier under control and retaining a small amount of heat when the temperature drops at night over the plains.

**VINTAGE-** 2023 was a very intense and challenging season! Hawke's Bay saw a very wet growing season leading to intense canopy growth in the vines. This challenging growing season was completely surpassed by cyclone Gabrielle which engulfed Hawke's Bay in early February as we were preparing for harvest. This made for an extremely difficult start to harvest until we were blessed by an extended period of dry weather for a Hawke's Bay Indian Summer leading to some great fruit quality in later varieties. 2023 shows great aromatics, crispness and a marked delicacy in the wines.

**VINIFICATION-** Hand harvested 30<sup>th</sup> March and transported to the winery where the fruit was whole bunch pressed and run straight to large format 500L Puncheons for indigenous fermentation without any additions. Aged in neutral oak for 12 months before being transferred to tank for gravity settling. Bottled with no fining or filtration and only a small addition of sulphur. Bottled 15 August 2024.

Alcohol- 12.0%