



SAORSA

2024 VIOGNIER

HAWKE'S BAY

VINEYARD- Sourced from the Ohiti Gravels in Hawke's Bay. This vineyard is wildly stony. Soils laid down by the Ngaruroro River, natural bands of silt and red metal 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- 2024 was a beautiful season. Vines struggled through the last few cooler seasons, producing insanely small crops. Vines produced a very small number of flowers and these resulted in very small bunches and berries. Viognier being naturally a difficult cropping vine suffered from very low bunch numbers, but resulting in immense concentration. The harvest season was magical. Long and dry but not overly hot, helping the small berries ripen gently and retain their beauty. 2024 wines show a remarkable concentration but without being over cooked. Wines are rich and full bodied but with delicate floral aromatics in all varieties. A vintage I describe as rich and pretty.

VINIFICATION- Hand harvested 23th 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 16 months before being transferred to tank for gravity settling. Bottled with no fining or filtration and only a small addition of sulphur. Bottled 10 November 2025.

Alcohol- 14.0%