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*Clos de Ste. Anne* is situated on the steep northeast facing slopes in the foothills of Poverty Bay. The Viognier comes from a section of vineyard in the lie of the forest that we fondly call 'Les Arbres'.

**Notes from the Vigneron:**

To enhance the ripe warming phenolic structure of this wine we 'crunch' the whole clusters of grapes and press them over an extended period. This allows the wine to sit in the far corner of your mouth and stimulate a sense of deliciousness to the palate. Warm wild fermentation in 600 litre demi-muid barrels, together with complete malolactic fermentation and 'sur lie' ageing gives the wine a sense of warmth.

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The texture gives warmth to these aromas, like walking on a crunchy shingle pathway through a flower garden on a summers' afternoon. The taste is velvet smooth with a tannin grip showing beautiful harmony across the phenolic structure.

Bottled on the property. Complete malolactic fermentation. Wild yeasts. Unfined. Contains no animal products.

Drink from 2022 - 2028.

- BioGro Certified Organic
- Demeter Certified Biodynamic
- Grown and Bottled on the Property
- Dry Farmed

**Total Acidity:** 4.5g/l **pH:** 3.91

**Alcohol:** 14.0% Vol. **Residual Sugar:** 0.5g/l

**Harvested:** 10th March 2020

**Bottled:** 5th August 2021

**BIODYNAMIC WINE ESTATE**

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