



## 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 Art Series Summer CV Chardonnay Viognier 2010

### Tasting Note

Bright aromas of golden peach and jasmine show on the nose of this wine, while flavours of peach, apricot and nectarine abound on the palate. Summer in a glass, this wine is long and silky, with lingering flavours of stonefruit.

### Winemaking Techniques

Both Chardonnay and Viognier were harvested in the cool of the morning before being slightly clarified to ferment at cool temperatures in stainless steel tanks. After fermentation was complete trials of blends were assessed to determine the best blend that expressed both varieties in the final wine. This blend was carefully perfected with fresh skim milk prior to stabilisation, filtration and bottling.

### Technical Details

Variety	50% Viognier and 50% Chardonnay
Region	Gisborne
Brix at Harvest	Viognier: 24.5; Chardonnay: 22.8
Alcohol	13.8%
Residual Sugar	4g/L
Total Acidity	6.52/L
pH	3.62

### Winemaker

Anita Ewart-Croy

### Recommended Accompanying Foods

With a balance of floral and stonefruit characters, this wine would be wonderful with a wide range of seafood, chicken and summer salads.

### Cellaring

This wine will cellar for 3- 6 years.

### Main Markets

New Zealand

### Recommended Retail Price

\$NZ 24.00

### TW Wines

Back Ormond Road

RD1 Gisborne

4071

Phone: 06 8686199

Email: [office@twwines.co.nz](mailto:office@twwines.co.nz)

Web: [www.twwines.co.nz](http://www.twwines.co.nz)

