



CRU

ALBARIÑO 2018

Tasting Note:

Pale coloured with refreshing citrus and ripe stonefruit characters. Flavours of apricot and peach, honeysuckle and pear mingle with a subtle saltiness that provides a savoury taste to the wine. Rich and full bodied yet fresh with crisp acidity giving great balance, length and structure.

Viticulture: Young vines were planted in 2016 on clay loam over old river gravel soils in the Bridge Pa Triangle sub region of Hawkes Bay. These vines had carefully managed low yields for their first vintage. Minimal fruit exposure and hand picking ensured the fruit was picked at its optimum.

Winemaking: Hand-harvested fruit was picked in perfect condition and ripeness and then whole-bunch pressed to a mixture of one year and older 228L barrels. A proportion of indigenous fermentations, both alcoholic and malolactic helped add further to the complexity achieved by eight months ageing on lees in barrel. This moderate time in barrel helps retain the fresh and vibrant fruit which is the hallmark of this exciting variety.

Chemical Analysis:

Alcohol: 14 %

TA: 6.6 g/l

pH: 3.23

Number of cases produced: 372 x 6pks

