



CRU

HERETAUNGA ALBARIÑO 2019

Season Summary

A relatively trouble free Spring with no significant frosts and good flowering lead to a moderately wet early Summer. This set up the later season and vintage period beautifully as the season became warm with little rain. March was particularly dry without the often present humidity allowing the luxury of perfect harvest timing.

Viticulture

Young Mass Select Albariño vines, grown in silty loam over gravel. 2019 is the second crop from these vines and the quality is increasing each year. Vines crop level are kept low to keep the vines in balance, and irrigation is minimised to allow natural terroir to show through. The vineyard is managed to SWNZ standards with a nil residue spray programme.

Harvest Date: 28th March 2019.

Winemaking

100% Hand-harvested. Whole-bunch pressed. 100% barrel ferment in older barriques with one third being indigenous fermentations, including MLF. Ten months in barrel on full lees with occasional lees-stirring. No fining.

Tasting Note

Pale straw coloured with refreshing lemon, lime and ripe nectarine characters. Flavours of honeysuckle and stonefruit mingle with a subtle saltiness that provides a savoury taste to the wine. Rich and full bodied yet fresh with mouth-watering crisp acidity giving great balance, length and structure.

Chemical Analysis

Alcohol: 14.0%

TA: 7.1 g/l

Ph: 3.32

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 570 x 6pks

