



## CRU

HERETAUNGA ALBARIÑO 2021

### Season Summary

Hawke's Bay had its 4th consecutive warmer-than-average vintage in 2021. Flowering was five to 10 days early and normal temperatures were experienced until the end of January. It was a drier-than-average season, but the moderate summer meant no excessive vine stress was evident. Harvest weather was reasonably stable and favourable - a very good to exceptional Hawke's Bay vintage.

### Viticulture

Young Albariño vines that are coming into their own. High quality Galicia sourced clone on 3309 grown on high pH loam over red metal gravel with some calcium influence in Bridge Pa. Crop levels 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.

Harvested 25 March 2021.

### Winemaking

100% Hand-harvested. Whole-bunch pressed. 100% barrel ferment in predominantly older barriques with 40% being indigenous fermentations, including partial malolactic fermentation. 10 months in barrel on full lees with occasional lees-stirring. No fining.

### Tasting Note

Pale straw coloured with refreshing lime citrus peel and ripe peach 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 mouthwatering crisp salivating acidity giving great balance, length and structure.

### Chemical Analysis

Alcohol: 14.5%

TA: 8.0 g/L

PH: 3.15

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 479 x 6pks



A member of the Natural M.A.D.E family  
[www.smithandsheth.com](http://www.smithandsheth.com)  
[orders@smithandsheth.com](mailto:orders@smithandsheth.com)