



CRU

HERETAUNGA ALBARIÑO 2022

Season Summary

A warm beginning to the 2022 Hawke's Bay season allowed for good flowering and fruit set. As the season progressed, elevated humidity levels and rain toward harvest time caused some disease pressure. This was mitigated by intensive management of the canopy, crop load, and careful hand-selection at harvest. The natural disease resistance of this grape variety also helped, and as a result, smaller volumes were produced in 2022.

Viticulture

Young Albariño vines that are coming into their own. High-quality Galicia sourced clone on 3309 rootstock, grown on high pH loam over red metal gravel with some calcium influence in Bridge Pa. Crop levels are managed 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 20 March 2022.

Winemaking

100% hand-harvested and whole-bunch pressed. Barrel fermented in predominantly old French oak barriques with 15% being indigenous and 30% malolactic fermentation. 9 months in barrel on lees before being blended to tank in December 2022 followed by an additional month on full lees. No fining.

Tasting Note

Straw coloured with refreshing lime citrus peel, ripe peach, and mandarin 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: 13.5%

TA: 6.9 g/L

PH: 3.25

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 613 x 6pks



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