



## Reserve

HAWKES BAY

**Albariño 2022**



### Winemaker's Comment

The 2022 Reserve Albariño displays pure and expressive characters of refreshing lime, peach and melon entwined with a subtle saline mineral complexity. The palate starts rich and concentrated before flowing to a long and sleek finish, where notes of lime brightly echo long after. Enjoy in its youth with fresh seafood or cellar for 2-3 years.

### Vintage

2022 was an atypical Hawkes Bay vintage with frequent rainfall throughout the season presenting challenges. However the robust nature of the Albariño grape came to the fore and the fruit maintained excellent condition through to harvest. This wine is crafted from a single vineyard named 'Two Terraces', a relatively cool inland site situated near Maraekakaho which is meticulously managed by the owners Ian and Linda Quinn.

### Vineyard & Winemaking

VINEYARD: 100% Two Terraces

YIELD: 8.0-11.0T/Ha

CLONE: 60% MS, 40% 635

This wine was harvested via a mixture of machine to promote skin maceration and hand harvest with gentle whole-bunch pressing to encourage the finest quality juice. Cold settled, beautifully clear juice was carefully racked under inert gas cover to stainless steel tanks for cool fermentation with aromatic yeast strains. A brief period of maturation on yeast lees followed prior to blending of the individual parcels for finishing and bottling.

### Winemaking Data

VARIETIES: 100% Albariño

ALCOHOL: 13.0%

PH: 3.24

TOTAL ACIDITY: 8.41g/L

RESIDUAL SUGAR: 3.90g/L

FRUIT HANDLING: Mix of destemmed fruit and whole bunch pressing

FERMENTATION: Inoculated with aromatic yeast strains

FERMENTATION VESSEL: 100% stainless steel

MATURATION: 3 months on yeast lees

MALOLACTIC: Nil

BOTTLED: 12th July 2022