



HAWKE'S BAY

## Single Vineyard Braided Gravels Albariño 2022

### Winemakers Comment

The nose of this wine features tropical melon and peach notes entwined with refreshing mandarin. Subtle saline and mineral notes from the fermentation in the concrete egg frame a textural palate and a salivating finish.

Delicious on its own, Albariño is a wonderful match for seafood. Try it with Ceviche, pan-fried fish, or a plate of fresh oysters.

### Vintage

The 2022 vintage was warm throughout the summer resulting in lots of fruit flavour in the grapes. Frequent rainfall in February did not bother the Albariño vines which are very hardy and excellent quality fruit was hand harvested on the 19th of March.

### Vineyard & Winemaking

These vineyard and seasonal conditions have produced an Albariño with intense aromatics and flavours and lashings of the trademark acidity which the grape is famous for.

Villa Maria's Joseph Soler Vineyard is planted in close proximity to Gimblett Road and the Albariño block comprises of silt loams with ridges of free-draining gravel ideal for the production of premium wines. This vineyard utilises both organic and conventional methods to prevent pests and promote vine health. Yields are cropped low allowing vines to produce fruit that is richly concentrated in flavour.

Handpicked from a small area within the Joseph Soler Vineyard, whole bunches were gently pressed with the finest juice settled prior to being racked to our concrete egg-shaped vessel for fermentation and maturation. The wine was aged on full lees for 11 months before being bottled in March 2023.

### Winemaking Data

**VARIETIES:** 100% Albariño

**ALCOHOL:** 13%

**PH:** 3.33

**TOTAL ACIDITY:** 8.9g/l

**RESIDUAL SUGAR:** 4.5g/l

**FERMENTATION:** Inoculated with select yeast and fermented in a unique egg-shaped concrete fermenter.

**MATURATION:** Aged for 10 months in the concrete egg on full lees.