



Single Vineyard Nelson Albariño 2014



ANALYSIS

Vintage: 2014

Alcohol: 13%

pH: 2.94

T/A: 9.2 g/L

R.S: 4g/L

TASTING NOTES

Pure and bright in the glass, this focused and racy wine displays aromas of white peach, fresh citrus and supple floral notes on the nose; while the textured and concentrated palate bursts with mouth-filling apple, lemons, limes, and honey. Structured with abundant natural acidity and finely balanced with underlying ripe fruit sweetness and mineral notes, this wine seamlessly leads to a long and dry finish. Fresh and vibrant in its youth, this Albariño will also reward careful cellaring over time.

WINEMAKING

Handpicked grapes from our Whenua Matua vineyard in Nelson were transported to our modern winery located in the Awatere Valley, Marlborough. Once at the winery the grapes were gently pressed - with the free-run initially kept separate from the harder pressings which were treated separately in order to minimise harsh phenolic pick-up. After both the free-run and pressings had settled they were racked to stainless steel tanks for fermentation with carefully selected strains of aromatic yeast. Fermentation was long and cool - carried out at around 11.5°C and lasting for around 4 weeks. Once the ferment was complete, the wine was racked off yeast lees and left to mature in tank for around two months. After being stabilised the wine was then filtered without fining, ready for bottling in mid-August.

VITICULTURE

Grapes for this wine are grown entirely on our stunning Whenua Matua vineyard located in the Upper Moutere area of Nelson. Heavy clay soils and abundant sunshine help our fruit gain intensity and structure while attention to detail in the vineyard with practices such as leaf plucking, shoot thinning and an open style of canopy management aid in delivering clean, concentrated fruit. The 2013/2014 growing season in Nelson began with a warm and dry November and December, ensuring rapid early season growth throughout the vineyard. These warm and dry conditions continued throughout the summer resulting in an earlier than usual ripening period. Our first ever crop of Albariño was harvested on the 10th April at a brix of 23.6, just before heavy autumn rains began to fall.