

Teroldego Port 2021

Tasting notes

Winemaking:

A great opportunity occurred from one of our favourite vineyard in Havelock North by the Tuki-Tuki river, with a small batch of Teroldego being available at the end of the 2021 season. By the time we went to check the grapes in mid-April, there was already a lot of shrivelling on the berries, that were tasting bright with deep dark fruit flavours and very ripe tannins. We hand picked this small parcel (over 26 Brix), allowing us to sort out the bunches damaged by bird peck, and fermented the grapes in full bunches in an open vat with soft extracting methods. The wine was muted on skins with alcohol once the balance to make a fresh style of Port was reached, and pressed into seasoned barrels after a couple more weeks of maceration. The aim was to respect the integrity of fresh & ripe fruit in this wine, so it was bottled early after 15 months of ageing (filtered with no fining) to retain its bright characters.

Result:

A great fresh fortified style for the wine connoisseur with a sweet tooth, to be enjoyed as an aperitif with charcuterie, with a course of cheeses or a dark chocolate desert, or on its own after a meal as a digestif! It displays a great bouquet of mineral and dried herbs notes, reveals an ample palate with flavours of pink grapefruit, mandarin rind and matured plums, and finishes with roasted almonds tones and an elegant round smoothness.

Optimum drinking time is 2022 - 2027.

Analysis at bottling:

pH=3.84

TA=6.99 g/l

Alc=16.80% Vol.

RS=38.85 g/l

Vintage conditions

2020/2021: One of the driest season on records... that followed another hot year the previous vintage.

Some nasty frosts caused some damages in the earliest bud bursting areas, as the season started 2-3 weeks ahead of normal due to a rather mild winter.

Early crop protection was paramount to keep the fungal pressure down, and localised bursts of rain were welcome in spring to keep the soil moisture to a decent level. Flowering was quite poor due to a wet patch at a crucial time, and summer hit early with some record breaking temperature in late November and December. Powdery mildew was again an issue in some areas, but the sun and droughty conditions got the ripening of the grapes to very high level of sweetness and very clean flavours. Harvest for still wines was the earliest over the last 2 decades, with late ripening varieties offering outstanding quality.

Reviews (extract)

Candice Chow (Oct 2022): Full, deep purple, faintly lighter on the rim. The nose is softly full and attractive, with penetrating aromas of plum, prune and blackberry melded with herbs and spice. Medium-bodied, aromas of plum and blackberry interweave oregano, sweet basil and peppercorns. The fruit is fresh with lovely concentration; excellent balance of

acidity flows effortlessly with cloying sweetness. Ripe, tight-grained tannin added texture. This Teroldego Port is appealing and fresh with dark fruit, herb and spice details. Match with dark chocolate desserts or braised short rib over the next 5 years. Fruit from Havelock North, late-picked, whole bunch fermented in open vat, fortified to 17% alc, 39g/l RS, aged for 15 months in seasoned barrels, unfined.