

SHEILD

Wine is a collaboration from the vine to your table. Take your time and share the pleasure.

ALBARIÑO 2023

VARIETY:	Albariño
VINEYARD:	Whenua Matua
VINE AGE:	8 years
SOIL TYPE:	Moutere clay bound gravels
HARVEST DATE:	3rd April 2023
ELEVATION:	100m
YEILD:	5 Tonnes/Ha
ANNUAL PRODUCTION:	400 cases (9L)
BARREL AGING:	Nil, stainless steel.
ALCOHOL:	13%
RESIDUAL SUGAR:	5.8 g/L
PH:	3.17
TA:	9 g/L
WINEMAKER:	Trudy Sheild
SALES:	Blair Gibbs



REGIONAL CLIMATE:

Nelson's sheltered topography gives protection from strong winds; combined with its proximity to the sea this gives milder temperatures than other South Island regions, mitigating frost risk. Regularly New Zealand's sunniest region and with good diurnal variation this helps emphasise varietal character. High sunlight hours and a long growing season give wonderful fruit purity.

GROWING SEASON V23

Winter 2022 was not especially cold as local sea temperatures remained warmish and influenced the land. Precipitation on the other hand was frequent, and sometimes heavy. Budburst was again early as we have become accustomed to with the La Nina dominant weather umbrella. Spring growth was also vigorous with water at field capacity in the soils, and warmer temperatures. The energetic spring conditions proved challenging for flowering and fruitset resulting in variability within varieties and across regional sites. Periodic rain events continued through summer and the vineyard vigor continued as well. Temperatures remained warm so fruit development was not retarded. Fingers were crossed from veraison and with a large amount of luck the rain held off and fruit was allowed to ripen and be harvested. Picking started early March with the Rose and was completed in a relatively short four week period. Grapes were once again clean and ripe. BG

WINEMAKING:

This small planting of Albarino enjoys a sheltered microclimate, nestled in the Upper Moutere Hills. The fruit was machine harvested on the 3rd of April and carted to the winery during which time it was able to benefit from skin contact with the juice, maximising flavour precursors available in the juice. On arrival it was further destemmed and lightly crushed to the press. The press cycle carefully monitored, and the hard pressings separated off. The juices were cold settled for an extended period to achieve a high level of clarification. The free run and pressings were then racked to recombine and warmed for inoculation. A yeast strain traditionally used on Riesling was chosen for the ability to emphasize a real breeziness of character.

The ensuing ferment was stretched over a three-week period using cooling, protecting the glorious secondary aromas created thanks to those aroma precursors and the fermentation process. The ferment was arrested with 5.8g/l residual sugar but by no means appears sweet. This small lick of sugar serving only to balance the icy acidity this variety is revered for. The wine was racked off gross yeast lees and left to sit on fine lees for a period of 4 months before finishing for bottling in the last week of October.

TASTING NOTE:

Originating from Galicia - Albarino is lively like the Spanish people! Lemon in colour, the vibrancy of -announcing the punchiness to come. It has pronounced primary aromatics of lime, peach, florals, and oyster shell. Secondary aromas hint at lees contact and a wine rich in terpenes. This wine has excellent attack thanks to the brisk acidity and continues on to offer a pleasing, layered mouth filling experience. A gentle salinity typical to the variety means it pairs fabulously with Kaimoana and crisp garden-fresh salads..

Trudy Sheild

WINEMAKER & PROPRIETOR

DRINKS
~ CABINET ~

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