

# MIDDLE-EARTH™

NEW ZEALAND WINE

**VARIETAL:** Albarino 2016

**VINEYARD:** Estate produced, Brightwater, Nelson

**HARVEST:** April 2016

**YIELD:** 7 tons per hectare

**BARREL AGING:** Nil, stainless steel

**ALCOHOL:** 12.0%

**RESIDUAL SUGAR:** 5.0g/L

**PH:** 3.21

**T/A:** 9.0g/L

**FERMENTATION:** On receipt at the winery the fruit was gently processed to the press. The juice was then pressed off skins and sent to tank for settling.

Once clarified the juice was racked off juice lees and inoculated with a specially selected yeast strain chosen for its ability to accentuate varietal character. The ensuing ferment was cool and clean and arrested when 5.0g/L of residual sugar remained to balance acidity.

**TASTING NOTES:** Light and bright in the glass, citrus, delicate white peach and floral aromas. A deliciously crisp concentrated palate of lemon and lime with a stony, salty mineral character.

**PAIRING SUGGESTIONS:** Highly recommend with freshly shucked oysters. This wine is perfect with seafood in general.

