



## 2018 Marlborough

### Albariño

It's been likened to Riesling's sexier cousin, but Albariño has a unique charm and is certainly making some noise on the New Zealand wine scene.

At home in Northwest Spain and Portugal, Albariño is an exciting alternative white variety that seems to possess the best parts of a Riesling and Viognier but with none of their hang-ups.

From the cool climate of Marlborough's Awatere Valley, this is a lively example of what the varietal can deliver with superb concentration and intensity.

Bright acidity, structure and body meet a foray of citrus and fleshy stone fruit aromas intertwined with white florals and wild fennel. A taut but generous palate delivers lemon zest, white peach, a touch of aniseed and a unique salty minerality.

Bold, fresh and the perfect spring weather companion.



RRP: \$26

Zesty > spirited > distinctive > alluring > charismatic



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#### Technical Notes

Bottling Date	10/10/2018
pH	3.57
TA g/L	7.7
Residual Sugar g/L	5.3
Sub-Region	Single vineyard site in the Awatere Valley
Harvest Method	Hand-harvested to protect aromatic expression.
Processing	Destemmed, pressed and cold-settled to clarify the juice.
Fermentation	Predominantly fermented in stainless steel tanks with a selection of aroma enhancing yeast strains. 10% fermented in seasoned French oak barriques
Maturation	4 months ageing on lees to impart texture with a small component in seasoned oak.



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