



ALBARIÑO 2019



Release date: December 2019
Varietal composition: 100% Albariño
Region: Marlborough
Harvest: 20th March 2019
Winemaker: Clive Jones
Alc/Vol: 13.0%
Res Sugar: 4.0 g/L
Total Acid: 6.7 g/L
pH: 3.28

WINEMAKER'S NOTES

This is a limited edition, single vineyard wine. Albariño, one of the most distinctive varieties from Spain, is a recent introduction to the pristine winegrowing region of Marlborough.

On the nose, the 2019 vintage shows fragrant fresh apricots, white florals, with hints of melon and mandarin peel. The palate is flavoursome and fleshy with a refreshing zingy finish.

VINTAGE

The 2019 season started well with no significant frost issues and reasonable spring rains to develop healthy canopies. January and February were then extremely dry with virtually no rainfall for two months and warmer than average temperatures. The harvest period was very kind and we were able to be very detailed with our picking decisions. Vintage 2019 will be remembered for low to moderate crops, pristine fruit and a busy but very satisfying harvest period.

WINEMAKING

Fruit was hand picked and chilled overnight before being destemmed and crushed prior to pressing. The racked and clarified juice was then cool fermented in a stainless steel tank using an aromatic yeast. A short period of maturation on yeast lees followed prior to bottling.

CELLARING

Delicious upon release, this wine will improve for 3-5 years post vintage.

IDEAL FOOD MATCH

Pancetta-Wrapped Scallops with Saffron and Herb Risotto