



Grapes
99% Albariño
1% Pinot Gris

Region/Appellation
Hawkes Bay

Alcohol by volume
13.00%

Residual Sugar
3.81 g/l

pH
3.23

Total Acidity
8.7 g/l

Drinking Window
2024 - 2026

Tasting Guide

1	2	3	4	5	6	7	8
Dry				Medium			Sweet

Tasting note printed
16/05/2024

Artisanal Collection

Albariño 2022 6x75cl

Winemaker Notes

This wine reveals classic Albariño notes of lime, peach and an assortment of tropical fruits. It is full and rich with mouthwatering acidity providing length and deliciousness with the palate weight enhanced by ageing on yeast lees. It is delicious as a young wine but will gain some complexity with time in the bottle.

Vineyard

The Albariño plantings are located on the upper of the two gravel river terraces formed by the Ngaruroro River. Two clones of Albariño from both Spain and Portugal are planted, with each providing its own distinctive characteristics. Planted in 2018, these vines are intensively managed and yields kept low in the pursuit of quality wine.

Winemaking

Lightly pressed and settled overnight, the free run juice was run to a mix of large format oak barrels and small tanks for fermentation with both wild and cultured yeast strains. The tank fermented portion was stopped with a small amount of residual sugar to add balance to the final blend. The wine was aged on its full lees with regular stirring until being blended and bottled.

Vintage

It was a challenging vintage to navigate in Hawkes Bay and Gisborne with frequent rain through February and March. The summer started hot, with very settled weather around the Christmas period before the wetter late summer arrived. The fruit was often picked at relatively low sugar levels however the hot summer delivered excellent flavour ripeness. The aromatic wines look very good, particularly Rose and Albariño.

Food match

Grilled and Roasted White Meats

Ideal match for any seafood offering

