

Grapes
100% Albariño

Region/Appellation
Gisborne

Alcohol by volume
13.50%

Residual Sugar
4 g/l

pH
3.44

Total Acidity
7.2 g/l

Drinking Window
2024 - 2024

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed
16/04/2024

Cellar Selection Albariño

2020 6x75cl

Winemaker Notes

The aromas of this unique and charming wine are intriguing with a freshly scented array of lime, peach, apricot and honeysuckle characters. The palate features bright fruit and tangy acidity, leading the wine to a delicate and dry styled finish with excellent length.

Vineyard

The loose clustered Albarino variety handled the conditions admirably to achieve full ripeness whilst maintaining excellent condition and balanced natural acidity at harvest. Naturally low yields facilitated optimum flavour development. A combination of handpicking (75%) followed by whole bunch pressing and machine harvesting followed by pressing and cold settling of the juice.

Winemaking

Fermented in stainless steel tanks at 15 degrees C. with several cultured aromatic yeast strains. 10% of the blend was fermented with wild yeast in an old oak puncheon to provide complexity and texture.

Vintage

The 2020 Gisborne season was exceptional, thanks to a long, warm and dry summer creating spectacular conditions to ripen fruit. Our grapes were harvested in perfect condition with excellent flavours and intensity.

Food match

Grilled and Roasted White Meats

Ideally suited to antipasto, tapas and fresh seafood, particularly calamari

