



WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



RESERVE ALBARIÑO 2022

TASTING NOTES

Elegant citrus blossom aromatics combine seamlessly with notes of green apple and grapefruit. The palate is vibrant and well defined with polished mineral acidity.

VINTAGE OVERVIEW

After a lower yielding 2021 vintage, Marlborough was blessed with outstanding weather in December providing near perfect flowering conditions and a subsequent great fruit set. This translated into an increased number of berries per bunch, and helped offset the slightly lower than average bunch numbers which was a result of the cooler weather we experienced during flowering in 2020. The great weather conditions continued through January with above average daily temperatures and sunshine hours, punctuated by timely periods of rainfall. This ensured optimal soil water status giving great canopy development and health. Initially it looked like an early start to harvest but then we saw periods with cooler temperatures and increased rainfall in late January and early February. This slowed development and extended the ripening period with harvest commencing in the 3rd week of March and concluding at the end of April. The extended ripening period has lead to wines with great balance and poise ensuring some outstanding components to go into this years' blends.

VINIFICATION

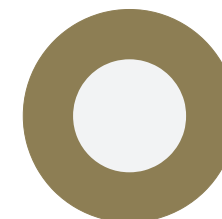
Hand harvested in the cool of the early morning from The Angler vineyard on the banks of the Wairau River, whole clusters were given a small amount of skin contact before being gently pressed. Only free run juice was used to retain fruit purity and finesse. Predominantly fermented in stainless steel.

FLAVOUR PROFILE

Green Apple		Lemon	
Grapefruit		White Peach	

VINEYARD COMPOSITION

The Angler



TECHNICAL DATA

Harvested 25th March 2022

Alc	13.5%
RS	6g/L
TA	10.2g/L
pH	3.17



Marlborough,
New Zealand