



HomeBlock

2022, Waimauku

Ahukuramu Albariño

Say “AHL-BAH-REE-NYO” – see easy! Cementing it’s place in history as a diverse winegrowing region, Waimauku welcomes Albarino, the Spanish Migrant, to the clay soils of our Homeblock.

This hardy Euro possesses both character and resilience. Small berries and thick skins mean it take anything the New Zealand climate can throw at us, producing structured, zesty wines with body and concentration.

Hand-reared from young vines in the Margan Block, this wine is all about youthful free-spirit. A rich, ripe and textural example of this newbie but with all the varietal zest and saltiness unique to the varietal.

Orange blossom, apricots and grapefruit on the nose lead to rock melon, pineapple and peaches with limey acidity. From young vines to be enjoyed young.



Sprightly, Zingy, Unique, Dashing, Pronounced



THE
HUNTING
LODGE

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Technical Notes

Bottling Date	17/08/2022
pH	3.19
TA g/L	6.6
Glucose g/L	2.2
Sub-Region	Margan Block from The Hunting Lodge Home block, Waimauku
Harvest Method	Hand-picked at flavour maturity and acid balance then hand-sorted for optimum berry selection
Processing	Whole Bunch Pressed for gentle extraction, followed by cold settling and racking of clean juice
Fermentation	Fermented using a neutral yeast for varieral expression in old French oak barriques, then transferred to stainless steel at the end of fermentation
Maturation	4 months ageing on lees in stainless steel to further bulid palate weight but protect aromatic freshness
Awards & Accolades	Gold NZIWS, 5 Stars Michael Cooper



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