

Seasonal 2022, Marlborough Albariño

It's been likened to Riesling's sexier cousin, but Albariño has a unique charm but it's hardiness makes it well suited to New Zealand.

At home in Northwest Spain and Portugal, Albariño is an exciting alternative white variety that seems to possess the best parts of a Riesling and Viognier but with none of their hang-ups.

From the cool climate of Marlborough's Awatere Valley, this is a lively example of what the varietal can deliver with interest and intensity.

Bright acidity and structure meet a foray of citrus and fleshy stone fruit aromas intertwined with white florals, fennel and crushed seashells.

A taut but generous palate delivers lemongrass, white peach, a touch of aniseed and a unique salty minerality. Bold, fresh and the perfect Spring weather companion.





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Technical Notes

Bottling Date	17/08/22	
рН	3.43	
TA g/L	7.4	
Glucose g/L	3.0	MARLBOROUGH
Sub-Region	Single Vineyard site in the Awatere Vall	ey
Harvest Method	Selective machine-harvested, retaining whole berries to protect aromatic expression	
Processing	Pressed and cold-settled to clarify the juice	MICH Buyers of
Fermentation	Predominantly fermented in stainless steel tanks with a selection of aroma enhancing yeast strains	
Maturation	3 months ageing on lees to impart texture with a small component in seasoned oak	HUNTING LODGE
Awards & Accolades	Silver NZIWS, 4.5 Stars Michael Cooper	

iller