



# WAIRAU RIVER

MARLBOROUGH NEW ZEALAND



## RESERVE ALBARIÑO 2024

### TASTING NOTES

Elegant citrus blossom aromatics combine seamlessly with notes of green apple, grapefruit and white peach. The palate is vibrant and refreshing, with mid palate fruit weight and a saline texture providing structure and length, in combination with fine mineral acidity.

### VINTAGE OVERVIEW

A dry winter was followed by periods of cooler unsettled weather during flowering and fruit set, which resulted in reduced numbers of berries per bunch. This combined with a return to the classic dry windy weather Marlborough is renowned for led to a significant reduction in yield from the long-term average.

The ripening period was characterised by long hot days and cool nights which were crucial to retaining vibrant acidity in such a dry year. Without any significant rainfall events throughout the growing season the viticulture and winemaking teams were afforded the luxury of perfect ripening conditions for the production high quality fruit without any weather or disease concerns.

Targeted irrigation management ensured the vines maintained a healthy canopy throughout, with overall vine health unparalleled, resulting in wines of intense concentration, balance, and tension.

Picking commenced earlier than in previous vintages at the beginning of March, with the fine settled weather continuing through to the end of harvest in mid-April, allowing a more relaxed picking schedule and extended hang-time for later ripening varieties. Certainly, one of the most outstanding vintages we have ever experienced.

### VINIFICATION

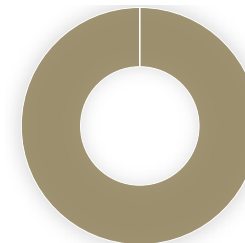
Sourced exclusively from our Angler vineyard on the banks of the Wairau River, select bunches were carefully hand harvested in the cool of the morning followed by destemming and overnight skin contact. Gentle pressing to extract only the finest free run juice, followed by fermentation in small volume stainless steel vessels to retain the elegant floral aromatics and bright acidity. The wine was kept on light lees for an extended period post fermentation to help build texture and complexity on the palate, followed by finishing and bottling on the Wairau River estate.

### FLAVOUR PROFILE

|             |                                                                                     |             |                                                                                     |
|-------------|-------------------------------------------------------------------------------------|-------------|-------------------------------------------------------------------------------------|
| Green apple |  | Lemon       |  |
| Grapefruit  |  | White peach |  |

### VINEYARD COMPOSITION

The Angler



### TECHNICAL DATA

Harvested 13 March 2024.

|     |         |
|-----|---------|
| Alc | 13.5%   |
| RS  | 9.17g/L |
| TA  | 7.9g/L  |
| pH  | 3.19    |



Marlborough,  
New Zealand