



MOUNT RILEY ALBARINO 2023

WINEMAKERS NOTES:

Our 2023 Albariño is made from grapes grown on Mount Riley's St Andrew Vineyard south of Blenheim township. A long cool ripening before being harvested on the 14th of April allowed maximum flavour development on the vine.

TASTING NOTES:

Colour White: pale with hints of green

Bouquet Aroma's of lemon, lime and stonefruit.

Palate Medium bodied with a brisk, firm freshness in the mouth. Dry with ripe fruit flavours firm acidity, and a salty saline finish.

Drink Drinking well now, this wine will continue to improve and develop until 2027. Perfect to drink young, fresh and chilled.

Food Matching Albariño can be served as an aperitif or matched with food. Known as Spains 'seafood wine', Albariño is perfect with shellfish and seafood, salads and pasta. Best pairings include oysters, crab, prawns, mussels, white fish, fish cakes, seafood pasta and risotto, sushi and sashimi, chicken, and creamy cheeses.

OTHER INFORMATION

Grape varieties: 100% Albariño

Origin: Marlborough, NZ

Alcohol: 13.5%

RS: 4.8g/L

TA: 7.7g/L

