



## MOUNT RILEY ALBARINO 2024

### VINTAGE

Marlborough's 2024 harvest was dominated by dry, windy weather, super clean fruit and delicious flavours. The season in Marlborough was marked by the change from the La Nina weather patterns of the last two years to a strong El Nino.

### WINEMAKERS NOTES

Our 2024 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 14<sup>th</sup> 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. 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.

### TECHNICAL INFORMATION

Grape varieties: 100% Albariño

Origin: Marlborough, NZ

Alcohol: 13.5%

RS: 4.8g/L

TA: 3.5g/L

PH: 3.3g/L

