



## MOUNT RILEY ALBARINO 2025

### VINTAGE

The 25 season began early, with an excellent flowering period leading to full bunches and initial estimates pointed towards higher than average yields. Fortunately, the weather in the run up to harvest was very kind. Sensational dry conditions from Christmas through to harvest ensured there were no disease issues. Cooler temperatures throughout January and February were beneficial in slowing down sugar accumulation and extending the ripening period allowing a longer hang time laying the foundation for more aromatic intense fruit

### WINEMAKERS NOTES

Our 2025 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 1<sup>st</sup> of April allowed maximum flavour development on the vine.

### TASTING NOTES

<i>Colour</i>	White: pale with hints of green
<i>Bouquet</i>	Delicate aroma's of crunchy apple, apricot, lemon peel, and jasmine notes.
<i>Palate</i>	Medium bodied with a brisk, firm freshness in the mouth. Dry with ripe fruit flavours firm acidity, and a salty saline finish.
<i>Drink</i>	Drinking well now, this wine will continue to improve and develop until 2025. 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: 13.0%  
RS: 4.9g/L  
TA: 7.47g/L  
PH: 3.31g/L



