



## MOUNT RILEY LIMITED RELEASE ALBARINO 2026

### VINTAGE

The 2026 Marlborough vintage delivered exceptional fruit quality following a warm, dry growing season and an early harvest. Healthy canopies, low disease pressure, and favourable ripening conditions produced grapes with concentrated flavours, vibrant acidity, and excellent varietal character.

### WINEMAKERS NOTES

Our 2026 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

- Colour*      White: pale with hints of green
- Bouquet*     Delicate aroma's of crunchy apple, white pear, lemon peel, and jasmine notes.
- 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 2029. Perfect to drink young, fresh and chilled. Known as Spain's '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: 4.0g/L  
TA: 7.9g/L  
PH: 3.32g/L

