

STANROCK

MARLBOROUGH



ALBARIÑO Albariño is a premium white grape variety originating from NorthWest Spain in the Rias Baixas area and in Northern Portugal along the Atlantic coast. This maritime influence gives cool climate conditions not dissimilar to the Awatere Valley, Marlborough, where we planted our vines in the aim of hand-crafting wines of excellence and individuality.

Albariño is recognized as Spain's best and most fashionable white grape variety, popular in the bars and top restaurants.

OUR **STANROCK Marlborough ALBARIÑO 2013**

is a off-dry wine, with zesty grapefruit, ripe nectarines and pecan nuts flavours and an almost salty minerality. It is an aromatic wine with a good palate weight.

FOOD Match with fine seafood, chicken and Paella dishes, Tapas and snacks.

TASTING NOTES: Albariño 2013

The 2013 was the most near perfect growing season we have experienced in our 10 years in the Awatere Valley, with a great warm and sunny but not too hot summer resulting an early harvest. The fruit cropping levels were about "normal" for this variety. The weather at harvest also played along well creating a very straight forward harvest season with no undue pressures, meaning that the fruit was left on the vine to be picked at it's most optimal times, with some great flavour development. The grapes were machine harvested at night when the fruit temperatures are lower.

Variety: 100% ALBARIÑO, Single Estate, Awatere Valley, Marlborough.

Vinification: After a gentle pressing, the juice was settled and racked to stainless steel tanks, where it went through a slow, controlled fermentation using the French yeasts. The wine spent a good time on the lees to add a real depth of flavour and palate weight to the wine. The different harvest parcels were then blended together and prepared for bottling, under screw-cap.

Cellaring: This wine is best enjoyed now and can cellar for up to 5 years.

Serving Temperature: Lightly Chilled (8-10°C)

Technical Analysis

Harvest Date:13th April 2013. Bottled Date:17th September 2013. Brix at harvest:24.2%. T/A:13g/L RS:4.5g/L pH3.1 Alc 13.5%