



## CRU

HERETAUNGA ALBARIÑO 2020

### Season Summary

A trouble free Spring with no significant frosts and good flowering led to a very dry early summer. This set up the later season and vintage period beautifully as the season became warm with little rain. February and March were particularly dry without the often present humidity allowing the luxury of perfect harvest timing.

Growing degree days just above long term averages.

### Viticulture

Younger vines that are coming into their own. Mass Select on 3309. The soil is silty loam over gravel with some limestone influence. The vineyard is run to SWNZ standards with a nil residue spray program.

Harvest Date: 21st March 2020.

### Winemaking

100% Hand-harvested. Whole-bunch pressed. 100% barrel ferment in predominantly older barriques with 40% being indigenous fermentations, including partial malolactic fermentation. 10 months in barrel on full lees with occasional lees-stirring. No fining.

### Tasting Note

Pale straw coloured with refreshing lime citrus peel and ripe peach characters. Flavours of honeysuckle and stonefruit mingle with a subtle saltiness that provides a savoury taste to the wine. Rich and full bodied yet fresh with mouthwatering crisp salivating acidity giving great balance, length and structure.

### Chemical Analysis

Alcohol: 14.0%

TA: 7.6 g/L

PH: 3.24

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 570 x 6pks

