

Swift

2023 Mangatahi Terraces Albariño

This Albariño is inspired from a combination of techniques learned from working, drinking and traveling around the world. It is a new fun take on Hawkes Bay Albariño. Mindfully made and mindfully grown. Partnering with responsible growers and using low intervention winemaking, for maximum expression of place.



Vineyard and Winemaking:

The grapes for this Albariño were sourced from the prestigious growers Two Terraces located on the Mangatahi Terraces in Hawkes Bay. This site has free draining soils with warm days and cool nights, which helps to retain freshness. Picked in mid April, by machine and kept on their skins for 24hours to decrease acidity naturally and intensify the fruit profile. The wine was naturally fermented cool in neutral barrels, some completely dry others not, resulting in a small amount of sweetness. Kept on its lees for 6 months. Stirring added mouthfeel and texture to balance the mouth-watering acidity. Small amounts of SO₂ were added when required.

- Minimal SO₂ additions
- Bottled November 2023

Analysis:

pH: 3.46

TA: 7.19g/L

RS: 5g/L

ALC/VOL: 12.2%

Tasting Notes:

Made in a voluptuous, balanced style, our Albariño is vibrant, modern and fresh. Lifted florals, orange blossom, fresh picked yellow nectarines, citrus burst, on the palate it is crisp, textural and full bodied with a hint of saltiness

Best served chilled in the sunshine looking at the sea. Pair with freshly caught snapper or a roast chook or fresh Asian-inspired dishes with a bunch of coriander!

