



CELLARING

3-5 years

PRODUCTION

120 cases (12 x 750ml)

WINE SPECIFICATIONS

Acidity 7.0g/l
(0.70g/100ml)

pH: 3.35

Sugar: 3.0 g/l

ALC: 13.0%

(Please note that in order to provide our customers with wines in their best possible condition we have elected to seal all our bottles with screw cap closures.)



BIRD WINES

www.birdwines.com



2024 BARTOSH FAMILY RESERVE GISBORNE ALBARINO

PLP - Private Label Project

TASTING NOTES

In the glass, this Albariño displays a pale straw hue with a green tinge, indicating freshness. The nose is immediately expressive with lifted aromas of white peach, mandarin zest, and crushed sea shells, alongside delicate floral hints of orange blossom and jasmine. Subtle saline and mineral notes reflect the region's coastal influence.

The palate is bright and focused, bursting with citrus and stone fruit flavours—nectarine, lime, and grapefruit peel—balanced by a taut line of acidity and a finely textured mid-palate. A lingering finish reveals chalky minerality and a gentle briny twist.

ALBARINO THE GRAPE

While Spanish Albariño, particularly from the Rías Baixas region of Galicia, is known for its saline edge, green apple crunch, and often a subtle oxidative character, New Zealand Albariño—especially from Gisborne—tends to show greater fruit purity and concentration. The warmer New Zealand climate, moderated by maritime influences, produces wines with riper tropical and stone fruit notes, balanced by fresh acidity rather than the sharper citrus profile found in Spain. Texturally, Gisborne Albariño often shows more weight and roundness on the palate, with less reliance on lees aging, allowing the variety's natural vibrancy and coastal minerality to shine through.

THE VINTAGE

The 2024 vintage in Gisborne delivered outstanding conditions for Albariño, with a warm, dry summer and cool nights promoting excellent flavour concentration and natural acidity retention. A relatively frost-free spring ensured even budburst, and extended hang time through March allowed for optimal ripening, preserving vibrant aromatics and textural depth.

FOOD MATCH

This Albariño is a natural companion to seafood, particularly shellfish. Its crisp acidity and saline edge enhance oysters on the half shell, scallops with citrus beurre blanc, or prawns grilled over charcoal. It also pairs beautifully with Mediterranean fare—think grilled calamari, lemon-dressed octopus, or white fish crudo with herbs and olive oil. For a more adventurous match, try it alongside Thai green curry or Vietnamese spring rolls, where its vibrant fruit and freshness cut through spice and richness with ease.