



CRU

HERETAUNGA ALBARIÑO 2025

Season Summary

A fantastic season for white varieties. The combination of particularly low rainfall through the spring and summer months, along with mild / palatable temperatures throughout the growing season marked by warm days and cool nights allowed for fruit full of flavour and balanced acidity.

Viticulture

A combination of premium Albariño parcels from the Fratelli vineyard in Bridge Pa with high pH loam over red metal gravel with some limestone influence, and the Two Terraces vineyard in Mangatahi with stony silt loam over red metal alluvial gravels. High-quality Galicia-sourced clone, along with Plansel 635 from Portugal. Vines are hand tended, and cropped low to promote phenological ripeness while retaining the variety's naturally high acidity. Both vineyards are managed to SWNZ standards with a nil residue spray programme. Harvested 14 & 20 March

Winemaking

100% hand-harvested and whole-bunch pressed to tank (35%) and French oak barrels (65%), of which 14% were new. 44% indigenous fermentation and 44% malolactic fermentation. 11 months in barrel on lees before being blended to tank in December 2025 . The wine was gently racked and filtered prior to bottling in January 2026.

Tasting Note

Lovely golden straw colour. Nose is quite discrete initially but evolves to the classic array of ripe golden peaches, lime meadows and yellow flowers. Wonderful, sweet nectarine entry, then a pure line of Lisbon lemon and salt with a rich almost almond biscuit crumb with a long steely finish.

Chemical Analysis

Alcohol: 14.3%

TA: 8.6 g/L

PH: 3.03

Suitable for Vegetarian/Vegan: Yes

