



## MOUNT RILEY ALBARINO 2020

### WINEMAKERS NOTES:

Our 2020 Albariño is made from grapes grown on Mount Riley's St Andrew Vineyard south of Blenheim township. The 2020 represents our first foray into the Albariño variety and we're very excited with the resultant wine. A long cool ripening before being harvested on the 31<sup>st</sup> of March allowed maximum flavour development on the vine.

### TASTING NOTES:

*Colour* White: pale with hints of green

*Bouquet* Aroma's of lemon, lime and stonefruit.

*Palate* Medium bodied with a brisk, firm freshness in the mouth. Dry with ripe fruit flavours firm acidity, and a salty saline finish.

*Drink* Drinking well now, this wine will continue to improve and develop until 2024. Perfect to drink young, fresh and cold.

*Food*

*Matching* Albariño can be served as an aperitif or matched with food. Known as Spain's 'seafood wine', Albariño is perfect with shellfish and seafood, salads and pasta. Best pairings include oysters, crab, prawns, mussels, white fish, fish cakes, seafood pasta and risotto, sushi and sashimi, chicken, and creamy cheeses.

### OTHER INFORMATION

Grape varieties: 100% Albarino

Origin: Marlborough, NZ

Alcohol: 13.5%

RS: 4g/L

TA: 7.9g/L



