



ORIGIN

Marlborough, New Zealand.

VINTAGE

The 2021 growing season had an ideal start – early bud burst after a record warm, dry winter (the second warmest since 1932), and an unusually uneventful frost period. Wet weather in the critical months of November and December challenged flowering and fruit set but the southerly position of the Waihopai Valley, with its typically later flowering, protected most of our vineyards from the worst impacts.

Harvest started early due to optimal grape ripening from dry summer months and record sunshine hours. Fruit was harvested in pristine condition with a calm, steady flow undeterred by significant rain mid-harvest.

Despite smaller yield we captured fruit flavours at their best aided by the absence of vineyard disease, an overall moderately warm, dry season, and proactive harvest plans. The team are very excited by the quality of harvest 2021.

WINEMAKING

Gently pressed to minimise colour and tannin pick up; the resulting juices were fermented in temperature controlled, stainless steel tanks with select yeast strains, chosen for their ability to capture and enhance aromatic intensity whilst contributing positive palate texture attributes.

ANALYSIS

Alcohol	13.0%
pH	3.3
Titrateable Acidity	5.4g/L
Residual Sugar	4.2g/L
Vegan Certified	

TASTING NOTE

A vivid aroma of strawberry and red apple with a rosy floral lift precede a creamy palate framed by fine skin tannin. The palate carries summer fruits and underlying citrus flavours to a bright and persistent finish.

FOOD MATCHING

A tasty pairing with summer cuisine, try barbequed haloumi and vegetable kebabs.

CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2–3 years of vintage date.