

HAWKES BAY

WINE	Block Five Albarino
VINTAGE	2022
REGION	Hawkes Bay
BLEND	100% Albarino
ANALYSIS	Alc 13.5% pH - 3.48 TA - 6.9 g/L RS - 2.8 g/L
VITICULTURE	Cane pruned VSP trellis cropped at 3.5 kg/vine. Trimmed and fruit zone leaf plucked. Harvested at 22.9 Brix.
WINEMAKING	Gently tank pressed prior to a cool fermentation in stainless steel. Matured "sur lie" for 4 months.
TASTING NOTES	Classic peach characters with a hint of floral citrus. Nicely textured palate with up front fruit and a clean, rounded finish. Excellent aperitif or seafood wine that drinks well young but will happily cellar for 5 years or more.
PACKAGING	Screwcap Antique green 750 ml Bordeaux bottle 6 x 750 ml laydown printed carton
BARCODES	Bottle— 9421011410434 Carton - 9421011410441

