



FORREST

ALBARIÑO
2016



WINEMAKER'S VINTAGE REPORT

Vintage 2016 in Marlborough was both kind and abundant for the grape grower. Ideal growing conditions throughout the summer were followed by a dry, sunny and temperate Autumn; the classic Indian Summer, before an early April harvest. 2016 reminded us once again that one vintage is never the same as another. Yields were higher than expected, with less berries per bunch, but each berry being much bigger and juicier than other years.

The ideal Autumn conditions allowed for a leisurely harvest, with the winemakers having time to taste and determine ideal flavour ripeness across our many vineyards and varieties.

ALBARIÑO PROFILE

Albariño is the classic Galician (northwestern) Spanish white varietal. We've planted it in our hottest site; on very old complex soils with a touch of clay. Terroir we already know is fantastic for giving wines fabulous aromatic intensity and textural complexity.

TASTING NOTES

Well, it's been 5 years in the making but we're happy to say it has been worth the wait. Everything we'd hoped for and showing all the traditional elements of Albariño, with a hint of NZ to keep it interesting. Vibrant acidity, white peach, crisp pear and quince, with a zesty lemony undertone. It's full, fresh and nicely balanced, with a savoury length and a slight salty minerality.

Brix at Harvest 22.9 Average
Analysis at Bottling
pH 3.26
T.A. 7.2 g/l
Residual Sugar 4.2 g/l
Alcohol 13.5%
Viticultural Practice
VSP Two canes
(2.7 x 1.5m density)
Trimming x 2
Leaf Plucked x 2
Yield: 3 tonne/ha

QUINTESSENTIAL MARLBOROUGH

John Forrest
Winemaker/Owner
forrest.co.nz

