

VINO FINO

Explore a World of Wine

SMITH & SHETH CRU ALBARIÑO 2022



Original price was: \$42.99. ~~\$36.99~~ Current price is: \$36.99.



Product Code:	3624	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Sub Region:	Bridge Pa Triangle	Alcohol:	13.5%
Style:	White	Grape:	100% Albariño
Variety:	Albariño	Natural:	Vegan Friendly



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2022 Vintage)

"Vibrant, flavoursome Albariño from the Fratelli Vineyard in Bridge Pa, hand-picked, whole bunch pressed, barrique fermented, aged on lees.

Straw coloured with refreshing lime citrus peel, ripe peach, and mandarin characters. Flavours of honeysuckle and stonefruit mingle with a subtle saltiness that provides a savoury taste to the wine. Rich and full bodied yet fresh with mouthwatering crisp salivating acidity giving great balance, length and structure.

100% hand-harvested and whole-bunch pressed. Barrel fermented in predominantly old French oak barriques with 15% being indigenous and 30% malolactic fermentation. 9 months in barrel on lees before being blended to tank in December 2022 followed by an additional month on full lees. No fining."

95/100 Andrew Graham, OzWineReview.com, October 2023 (2022 Vintage)

"This stopped me in my tracks. The Smith & Sheth CRU Heretaunga Albarino 2022 comes from Steve Smith MW's (ex-Craggy Range) Hawke's Bay project. That part isn't surprising. What is head-turning here is the kaleidoscopic complexity. Hawke's Bay Albarino is not meant to be this evocative!

If anything, the subtle varietal signature drives the style here. Barrel fermented, there's quite a deal of artifice to build flavour

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layers – milk bottle reduction, whipper butter lees and vanilla bean oak. Yet it's the nashi pear fruit that tips this over the edge, with a tension between the nectarine/pear flavour and then the creamy edges which had me thinking about Condrieu (for a half-baked analogy). Arguably more full-bodied textural white than Albariño, but still the best new world Albarino I've had."

5 Stars & 94/100 Sam Kim, Wine Orbit, April 2023 (2022 Vintage)

"Concentrated, yet with restraint and poise, the wine shows lemon pith, Gala apple, hay and oatmeal notes with a hint of vanilla on the nose. The palate displays excellent focus and linear flow, splendidly complemented by saline texture and bright acidity, finishing persistent and mouth-watering. At its best: now to 2028."

4 ½ Stars Michael Cooper (2022 Vintage)

"Still unfolding, the vigorous 2022 vintage is a single-vineyard wine, hand-picked in the Bridge Pa Triangle, and fermented and lees-aged in oak barriques. Light yellow/green, it is mouthfilling, with strong, ripe, peachy, citrusy flavours, gently seasoned with oak, and a crisp, dry finish. A characterful, harmonious wine, it should be at its best mid-2024+."

91/100 Rebecca Gibb, Vinous (2022 Vintage)

"It is a joy of a mouthful, all florals, ripe peaches and juicy apples. It's been well treated, too, having been handpicked, whole bunch pressed, barrel fermented and aged on lees. These methods add to the variety's rounded shape, curved edges and suave texture. Albariño's classically tangy finish is in plain sight, refreshing the palate and bringing a salty, citrus finale."

5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, April 2023 (2022 Vintage)

"Bright, even, pale yellow with a gold tinge. The nose has a lovely concentration of ripe stonefruit, citrus, honeysuckle, spice layers and flinty complexity. Medium-bodied, dry to taste, aromas of nectarine and apricot intertwined with mandarin and zest, unfolding honeysuckle, fennel, cardamon and a hint of saline. The fruit is ripe with concentration; lively acidity flows with good energy. The mouthfeel is creamy with delicate layers of fine spice. This elegant Albarino is packed with fruit, complexed by saline, flint and spice layers. Match with seared scallops and smoked mussels over the next 5 years. Fruit from Fratelli Vineyard in Bridge Pa, handpicked, whole bunch pressed, fermented in barrels to 13.5% alc, aged on lees."

CONTACT VINO FINO

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OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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