

SWIFT ALBARIÑO 2023





Original price was: \$38.99.\$34.99Current price is: \$34.99.

Product Code:	9130	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	White	Alcohol:	12.5%
Variety:	Albariño	Grape:	100% Albariño





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TASTING NOTES

Winery notes (2023 Vintage)

"This Albariño is inspired from a combination of techniques learnt from working, drinking and travelling around the world. It is a new fun take on Hawkes Bay Albariño. Mindfully made and mindfully grown. Partnering with responsible growers and using low intervention winemaking, for maximum expression of place.

The grapes for this Albariño were sourced from the prestigious growers Two Terraces located on the Mangatahi Terraces in Hawkes Bay. This site has free draining soils with warm days and cool nights, which helps to retain freshness.

Picked in mid April, by machine and kept on their skins for 24hours to decrease acidity naturally and intensify the fruit profile. The wine was naturally fermented cool in neutral barrels, some completely dry others not, resulting in a small amount of sweetness. Kept on its lees for 6 months. Stirring added mouthfeel and texture to balance the mouth-watering acidity. Small amounts of SO₂ were added when required.

Made in a voluptuous, balanced style, our Albariño is vibrant, modern and fresh. Lifted florals, orange blossom, fresh picked yellow nectarines, citrus burst, on the palate it is crisp, textural and full bodied with a hint of saltiness Best served chilled in the sunshine looking at the sea. Pair with freshly caught snapper or a roast chook or fresh Asian-inspired dishes with a bunch of coriander!"

93/100 David Walker Bell, WineFolio.co.nz, March 2024 (2023 Vintage)

"An Albariño from the Mangatahi Terraces area of Hawke's Bay. A pale lemon-green in the glass. Scented with white peach, lemon peel, fennel, pepper and elderflower on the nose. That crisp, saline acidity that is key in Albariño sits at the front of the palate here. Crushed shell minerality and a flutter of phenolics add interest to the bright fruit. The palate has a swaddle of



texture, turning quite weighty and full as you go. The finish is both juicy and silken, with excellent length."

CONTACT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

OPEN HOURS

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188 Durham St South, Christchurch

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