

esk valley.

HAWKES BAY VERDELHO 2018



VINEYARD DESCRIPTION

This Verdelho is produced from grapes grown in our Omaha Gravels and Joseph Soler vineyards. The vines were planted in 1998 and 2002 and were the first Verdelho vines planted in New Zealand's recent viticultural history. The fruit reflects the stony soils in which it is grown and the resulting wine has a distinct mineral note and flavours of orange citrus, peach and passionfruit. These vines are intensively managed and cropped at low yields to fully capture the potential of the site.

WINEMAKING

The fruit was harvested, destemmed and gently pressed to both tank and used oak barrels fermentation. The wine in barrel was fermented with indigenous yeasts while the tank ferments were fermented cool to capture the purity of aromatics and flavours. The individual parcels were left on lees and stirred until blending and bottling in July 2018.

WINEMAKER'S COMMENT

Verdelho is variety made famous on the Portuguese Island of Madeira where for many centuries it has been used in the production of fortified wine. Esk Valley has been New Zealand's pioneer of this variety, producing a dry style wine from our Hawkes Bay vineyards since 2002. This is a full-bodied and dry style wine with a fresh acidity. It exhibits the exotic flavours and aromas of peach, orange citrus and passionfruit.

FOOD MATCH

Ideal with seafood and Asian inspired dishes.

IDEAL DRINKING

Drink while young and fresh

TECHNICAL DETAILS

Region: Hawkes Bay
Variety: Verdelho
Oak Use: 30% barrel ferment
Alcohol: 14.0%
pH: 3.22
Total Acidity: 8.0g/L
Residual Sugar: 5.1g/L
Barcode:



May contain milk.
Contains sulphites. Suitable for gluten free diets.
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