

# esk valley.

## ESK VALLEY, HAWKES BAY VERDELHO 2016

### AWARDS

Gold – NZ International Wine Awards 2016

### VINEYARD DESCRIPTION

This Verdelho is produced from grapes grown in our Omahu Gravels and Joseph Soler vineyards. The vines were planted in 1998 and 2002 and hold the distinction of being the first Verdelho vines planted in New Zealand's recent viticultural history. The fruit reflects the stony soils in which they are grown and the resulting wine has a mineral note and flavours of mandarin, 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 and gently pressed before fermentation in both tank and aged French oak barrels. The wine in barrels was fermented with indigenous yeasts and left on lees until blending and bottling. The tank ferments were cool fermented to capture the pure vineyard derived aromatics and flavours. The wine was blended and bottled in August 2016. 440 cases were produced.

### WINEMAKER'S COMMENT

Verdelho is a traditional and famous variety originally from 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 Verdelho from our Hawkes Bay vineyards since 2002.

This is a full bodied and dry wine with a fresh acidity. It exhibits the exotic flavours and aromas of peach, passionfruit and mandarin.

### FOOD MATCH TECHNICAL DETAILS

With its crisp acidity this is an ideal wine for seafood and Asian inspired dishes.

### IDEAL DRINKING

Enjoy in the first two years while young and fruity.

### TECHNICAL DETAILS

Region: Hawkes Bay

Varieties: Verdelho

Alcohol: 14.0%

pH: 3.50

Maturation: 40% barrel ferment

Total Acidity: 7.65g/L

Residual Sugar: 2.4g/L

