

# esk valley.

## HAWKES BAY VERDELHO 2017

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### AWARDS & ACCOLADES

Gold - NZ International Wine Show 2017  
4.5 stars - Winestate Magazine 2017

### 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; the resulting wine has mineral notes with flavours of mandarin, passionfruit and peach. The vines were intensively managed and cropped at low yields to fully capture the potential of the site.

### WINEMAKING

The fruit was harvested on the 17th and 23rd of March at 22.6 and 22.9 brix and gently pressed to both tank and barrel for fermentation. The tank ferments were fermented at cool temperatures to capture the varietal aromatics and purity while the barrel ferments provided body and texture to the blended wine. The wine was blended and bottled in August 2017 and 680 cases were produced.

### WINEMAKER'S COMMENT

Verdelho is a traditional and famous variety originally from the Portuguese Island of Madeira, where for 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, dry style wine with a fresh acidity and flavours of mandarin, passionfruit and peach.

### FOOD MATCH

With its rich body and crisp acidity, it is an ideal match with seafood and Asian-inspired dishes.

### IDEAL DRINKING

Enjoy in the first two years while young and fruity

### TECHNICAL DETAILS

Region: Hawkes Bay  
Variety: Verdelho  
Oak Use: 25% barrel ferment  
Alcohol: 14.0%  
pH: 3.26  
Total Acidity: 8.0g/L

May contain milk.  
Contains sulphites. Suitable for gluten free diets.  
[www.eskvalley.co.nz](http://www.eskvalley.co.nz)

