



## 2023 Albariño

### Shuttleworth Creek Vineyard, Okanagan Falls Sub-Gi 100% Albariño

As this block has matured, we've found that the salinity that Albariño is so known for worldwide has become increasingly pronounced with each new vintage. The aromatics are beautiful, and slightly more delicate than the 2022, but it's the tension and the electric acidity that absolutely exemplify the 2023 vintage. The fruit was hand-picked and hand-sorted, destemmed, and lightly crushed before being pressed. The smaller-than-usual lot was racked after 12 hours of settling, into a concrete tank. This inoculated ferment was kept cool (12-14°C), monitored closely, and was aged on its lees with frequent stirring to build texture. After 4 months, the wine was transferred sur-lie into stainless steel barrels. After a further 2 months, the barrels were blended, stabilized, filtered and bottled.

**TASTING NOTES:** The nose shows vibrant notes of ripe stone fruit, lemon curd, pineapple, mango, grapefruit and honey. The stone fruit and citrus (particularly the peach, lemon & lime) notes carry through to the palate, which is generously rich and textural from the extended lees contact, but balanced by an abundance of mouth-watering acidity. The finish is refreshingly dry and mineral-driven, with lingering salinity.

**PAIRING:** The seafood wine - oysters, crab, prawns, shellfish, grilled white fish...you name it! Lovely with seafood pastas & risottos, light & creamy cheeses, goat's cheese, sushi & sashimi, ceviche, Vietnamese dishes, and Thai dishes.

12.4 % alcohol

TA 7.1 g/L

pH 3.3

CSPC 739326

RS 1.5 g/L

125 cases produced.

Enjoy now and over the next 5 years.

