

2022 BREAKING GROUND ALBARINO

Albariño originates from the Northwest coastal regions of the Iberian Peninsula. Like the Hunter Valley this region is also classified as warm maritime and its wines are low in alcohol and acid focused. We were the first in the Hunter Valley to plant Albariño on our Ceres Hill Vineyard in 2014 and the second in Australia. This is a great food wine and pairs with most things you would add a touch of lime to. It is of course a classic catch with fresh seafood.



Growing Season

2022, another La Nina and mild, wet vintage for us in the Hunter Valley. A few key differences resulted in a stronger harvest for Broke Fordwich in 2022, than in 2021. The rain hitting later (March) and no hail events (Boxing Day 2020) meant that we saw extended hang time of fruit with slow sugar accumulation and reduced disease pressure regarding botrytis. Subsequently, grapes were harvested with better phenolic resolution. Even at lower beaume's and relatively high naturally acidity, greater balance and harmony in fruit flavour/chemistry was generally observed across whites and reds.

Vineyard

Planted in 2014 on the Sandy Loam behind our kitchen garden on our Ceres Hill property. Traditionally in Spain, Albariño is trellised on tall pergola style structures designed to provide maximum shade to the fruit. We use a modern style of trellis here (vertical shoot positioning) but are mindful of shaping the leaf canopy to also shelter the bunches. Too much direct sun can encourage the development of flavours that we don't want.

Winemaking

Two picks; early pick direct pressed to a combination of concrete and old French oak 500L puncheons on solids. Late pick fermented on skins to dryness (7 days), both fermented via ambient yeast. Components blended and rested on lees for 4 months. Racked once, sulphured. Bottled without fining, filtration or pH adjustment.

Tasting Notes

Bright, fresh stone fruit on the nose, with a grapefruit oil twang. Textural with salted peach pith and apricot kernel bitterness. Chewy and salty with bright acidity. Good now, will age well.

Wine Composition

pH	3.35
Titrateable Acidity	8.3g/L
Alcohol	12.4%

Vine Age

8 years



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