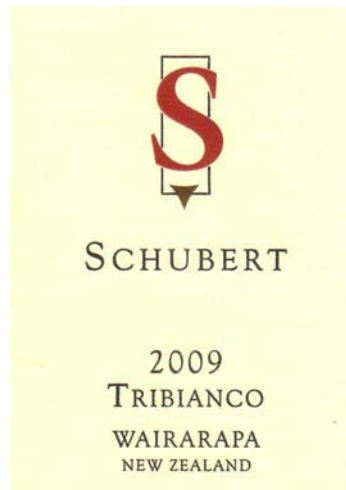




SCHUBERT

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### **2009 TRIBIANCO**

VARIETIES: Cuvée of three white grape varieties: Chardonnay, Pinot Gris and Müller-Thurgau.

ORIGIN: Martinborough

CLIMATIC CONDITIONS: Warm spring and summer leading to ideal flowering and ripening conditions, with a short period of rain in February.

DATE OF HARVEST: 25 March 2009

HARVEST & VINIFICATION: Hand-picked, whole bunch pressed and partially fermented in new and used French Oak barriques & puncheons. Some maturation "sur lie" with occasional "battonage". Racking by gravity to keep maximum freshness of fermentation-CO<sub>2</sub>.

DATE OF BOTTLING: 28 October 2009

ALC: 14.5% VOL

TASTING NOTES: Light straw coloured wine that reminds of varieties like Viognier and Roussanne with aromas of nutty, wild flowers and mandarins; with some apricots and spices and sweet floral, herbal tones. A full-bodied wine with creamy texture and hints of oak; a dry, mouth-filling, well structured white wine to age.

DRINKING TEMPERATURE: 12 °C

CELLARING: now to 8 years

CASES PRODUCED: 171