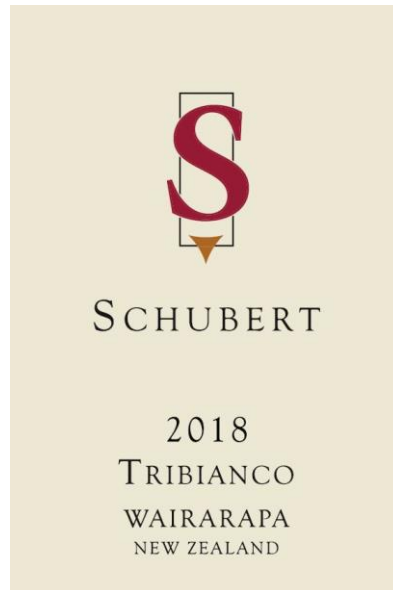




SCHUBERT



2018 TRIBIANCO

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

ORIGIN: Martinborough

CLIMATIC CONDITIONS: A friendly frost-free spring and a warm, dry, early summer lead to a hot January and February.

DATE OF HARVEST: 13th & 14th March 2018

HARVEST & VINIFICATION: Hand-picked, whole bunch pressed and fermented in 15% new and 85% used French Oak barriques & puncheons. Some maturation “sur lie” with occasional “battonage”. Racking by gravity to keep maximum freshness of fermentation-CO₂.

DATE OF BOTTLING: 11th October 2018

ALC: 13.5% VOL

TASTING NOTES: Beautiful fresh floral aromatics with reflections of honey melon and pears with a hint of Mediterranean spices. Bright and refreshing with balanced acidity, accompanied by honey melon, pine nuts and yeasty characters, with a creamy texture leading to a long complex finish. The perfect companion with scallops and spicy Thai Kitchen or roasted pork belly.

DRINKING TEMPERATURE: 5-8°C

CELLARING: now to 5 years



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