



SCHUBERT



2019 TRIBIANCO

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

ORIGIN: Martinborough

CLIMATIC CONDITIONS: Spring frosts and wet flowering conditions resulted in reduced yields. By January the soil dried out and vintage conditions became very favourable.

DATE OF HARVEST: 18th and 19th March 2019

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: 29th November 2019

ALC: 14.0% VOL

TASTING NOTES: Intermingled florals with beautiful flinty mineral notes accompanied by aromatic spice and stone fruit.

A smooth creamy entrance that envelopes your senses leading to expressions of ripe sweet apples and poached apricots harmonised by a token trace of nutmeg and almonds with an underlying minerality and balanced lively acidity. The perfect accompaniment with Scallops and spicy Thai food.

DRINKING TEMPERATURE: 5-8 °C

CELLARING: now to 5 years

