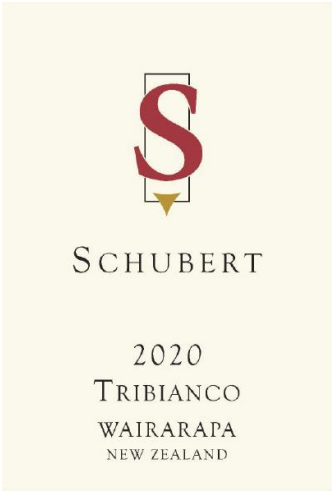

2020 TRIBIANCO



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

ORIGIN: Martinborough

CLIMATIC CONDITIONS: A cool spring was followed by warm flowering conditions, resulting in healthy yields, combined with beautiful summer weather, with some rain at the start of April.

DATE OF HARVEST: 18th and 19th March 2020

HARVEST & VINIFICATION: Cuvée of three white grape varieties: Chardonnay, Pinot Gris and Müller-Thurgau. Hand-picked, whole bunch pressed and fermented in 15% new and 85% used French Oak barriques & puncheons. Some maturation "sur lie" with occasional "battonage".

DATE OF BOTTLING: 3rd December 2020

ALC: 14.0% VOL

TASTING NOTES: Beautiful fresh floral aromatics with reflections of stone fruit and orange blossom entwined with aromatic spice.
A smooth, creamy entrance that envelopes your senses, leading to expressions of poached apricots, harmonised by a token trace of nutmeg, almonds and yeasty characters.
The creamy and velvety texture leads to a long, complex finish.
The perfect accompaniment with Scallops and spicy Thai food.

DRINKING TEMPERATURE: 10-12 °C

CELLARING: now to 5 years

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