



## ROD McDONALD WINES

### ONE OFF

### 2014 Albariño

### Gisborne

#### VINEYARD

Planted in 2009, these vines are still young, but Doug and Delwyn Bell have managed to produce fruit with the kind of X-Factor wine judges are searching for. The 2014 growing season was a treat in Gisborne with fine weather through to the critical harvest period. Fruit was hand harvested and driven down to Hawke's Bay overnight. Picked at an average of around 23.0 brix with bright acidity, the balance could not have been better.

#### WINERY

Really simple and traditional winemaking with handpicked fruit brought to Hawke's Bay overnight and whole bunch pressed at 7am the next morning. Juice was run to tank where it was cooled for a few days before beginning what ended up being a long relaxed ferment. The wine rested on lees for a few months before bottling early spring 2014.

#### TASTE

Pale with light green flashes. Lovely peach and lime aromatics, more paw paw than pineapple. Medium bodied and mouthfilling. This wine has a crisp acidity and finishes long.

**Alcohol:** 13.5%

**Standard Drinks:** 8.00

**Allergens:** Contains Sulphites. Traditional fining using milk products. Traces may remain.



Rod McDonald, Proprietor & Winemaker

Rod McDonald Wines Limited. 91 Thames Street, Napier, Hawke's Bay. [www.rmwwines.co.nz](http://www.rmwwines.co.nz)