

## ‘SINGLE BARREL’

### 2016 SELECT VINEYARDS GISBORNE LAGREIN

SUSTAINABLE WINE NZ REGISTRATION NUMBER: SW842C9F9384

#### Winemakers Notes

Back in 1526 there was an uprising in what is now known as Alto Adige. One of the demands was that the locals should be allowed to drink Lagrein, which at that time, was only to be consumed by nobility, the courts and the church. This grape variety may be unknown to us here in New Zealand but in Alto Adige it has been revered for centuries. This fruit was hand harvested on 14<sup>th</sup> April 2016 and trucked to Auckland for vinification. We had 511kg, so that gave us two barrels. The wine stayed in barrel until 31<sup>st</sup> July 2017 and was bottled on 3<sup>rd</sup> August 2017. We got 497 bottles. This wine is rare!

**Analysis;**    **Alc** 12%    **Acid** 6.5 g/L    **Res Sugar** 2.4g/L    **pH** 3.64

#### Tasting Notes

**Colour:**        Dark and brooding. A dense core runs to a red/purple rim.

**Bouquet:**      Dark, black fruited with a dash of dark chocolate and coffee.

**Palate:**        Lagrein is reported to be a tannic variety. We agree! In its youth this wine is dense and tightly wound and will uncoil with age.

#### Cellaring

We think that this wine will cellar pretty well.

#### Food Matches

Wild boar.