

STAG'S
HOLLOW



Celebrating 25 years



Technical Data

Varietals: 100% Albariño

Alcohol: 12.5% alc/vol

Residual Sugar: 0.6 g/L

Total Acidity: 7.9 g/L

pH: 3.4

Harvest Dates: Oct 5 & 27, 2018

Bottling Date: January 2019

Release Date: March 2019

CSPC: +739326

2018

Albariño

Vineyards & Geographical Indications

Shuttleworth Creek Vineyard, Okanagan Falls Sub-GI

Tasting Notes

The nose shows vibrant notes of citrus, ripe tropical and stone fruit, along with mandarin orange and lemongrass. Ripe peach, apricot and mango carry through to the palate, which is generously rich and textural, with some biscuity notes from extended lees contact, but balanced by an abundance of mouth-watering acidity. The finish is refreshingly clean and mineral-driven, with lingering notes of grapefruit and white peach.

Winemaker Notes

2018 turned out to be a beautiful vintage for our Albariño block. We monitored the fruit closely through ripening, and ended up harvesting almost a full month later than normal. Our patience paid off, though, as we were able to achieve the ripe tropical and stone fruit characters that we aim for, while still holding onto an amazing amount of natural acidity.

Production Notes

The grapes were selectively harvested on two separate dates; ensuring full ripeness, and a complexity of flavours. Both lots were hand-picked and hand sorted, destemmed, and lightly crushed before being pressed. The juice was then cold-settled for 72 hours before being racked, warmed and inoculated with select isolated yeast strains. The smaller Lot #1 was kept in stainless steel, while the much larger Lot #2 was divided between two concrete tanks, two 228L French Oak barrels (new and 2nd fill), two 300L stainless steel barrels, and a larger stainless steel tank. These 8 ferments were kept cool (12-14°C), monitored closely, and all were aged on their lees for 3 months with frequent stirring to build texture.

Food Pairings

Classic: seafood (oysters, crab, prawns, shellfish, grilled white fish...you name it!), seafood pastas & risottos, light & creamy cheeses, goat's cheese

Adventurous: sushi & sashimi, ceviche, Vietnamese dishes, Thai dishes, Caribbean/Cajun dishes, pickled food

Ageing Potential

Now and over the next 3+ years.

Case Production

457 cases, 750ml bottles

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