

THE  
OXFORD  
WINE  
COMPANY

## Esk Valley Verdelho, Hawkes Bay

£13.75



<b>Vintage:</b>	2018
<b>Bottle Size:</b>	75cl
<b>Alcohol %:</b>	14%
<b>Country:</b>	New Zealand
<b>Description:</b>	<p>This is a full bodied and dry style wine, rich but with a fresh acidity. Aromas and flavours of peach, musk and orange citrus predominate with a grapefruit like acidity providing length. Verdelho is a traditional and famous variety from the Portuguese island of Madeira where for many centuries it has been used in the production of fortified wine. Esk Valley has been New Zealand's pioneer of this variety, producing a dry style Verdelho from our Hawkes Bay vineyards since 2002.</p>
<b>Cepages:</b>	Verdelho
<b>Group:</b>	New Zealand
<b>Sub group:</b>	North Island
<b>Colour:</b>	White
<b>Closure:</b>	Screwcap
<b>Producer:</b>	Esk Valley
<b>Website:</b>	<a href="http://www.eskvalley.co.nz">www.eskvalley.co.nz</a>
<b>Organic/Bio Status:</b>	
<b>Food / cocktail match:</b>	Enjoy chilled with seafood and Asian inspired dishes.
<b>Food / cocktail recipe:</b>	
<b>Press</b>	
<b>Awards</b>	<p>WINE MERCHANT TOP 100 (20150) Silver - Air New Zealand Wine Awards 2011 Best in Class (Other Premium White Varietals) &amp; Silver - Hawkes Bay A&amp;P Wine Awards 2011 (NZ) Silver - New Zealand International Wine Show 2012 Silver - Spiegelau International Wine Competition 2012 (NZ) 4 Stars - Michael Cooper's Buyer's Guide to New Zealand Wines 2013</p>

Silver - New Zealand International Wine Show 2013 (NZ)  
Gold - Hawkes Bay A&P Wine Awards 2013 (NZ)

**Other Info:**

This Verdelho is a blend of two Hawkes Bay vineyard sites. The over 10 year old vines in the stony Omahu Gravels Vineyard provide the wine with a mineral infused note and flavours of orange citrus. The Joseph Soler Vineyard on more fertile silty gravels produces a richer and fuller wine style with flavours of tropical fruit. Both vineyards are intensively managed and cropped at low yields.

The fruit is hand picked and whole cluster pressed, then fermented in both tank and aged French oak barriques. The wine in barriques is fermented with indigenous yeasts and left on lees till blending and bottling, while the portions in tank are cool fermented to capture the pure vineyard derived aromatics and flavours.