



GIUNTA

CRISPY WHITE

2021

Viticulture:

Hawke's Bay lies on the East Coast of the North Island of New Zealand. The region enjoys dry summers with moderate, cool nights. This wine reflects a blend of Bridge Pa Triangle Viognier from a vineyard in the heart of the region, Chardonnay from the Oak Estate vineyard also in the Bridge Pa Triangle. Both of these vineyard were farmed organically. The third component is Sauvignon Blanc from the elevated terraces of the Crownthorpe sub-region of Hawke's Bay which is slightly cooler but enjoys long warm days. The 2020-21 growing season will go down in the books as an iconic Hawke's Bay vintage.

Vinification:

The fruit was was fermented separately by varietal, each with freshness in mind. Across the blend there was minimal barrel fermentation, only about 10%, mostly with the pressings and higher solids portions. Both inoculated organic yeasts and indigenous ferments were utilized, though each ferment was kept relatively cool to maintain crispy fruit characters and reasonable alcohol levels. The wine was blended in late 2021 and filtered and bottled in early 2022.

Tasting Notes:

Lovingly referred to at Decibel Central as the "Ultimate House White". There's something for everyone in this intriguing blend of Chardonnay, Viognier, and Sauvignon Blanc. No one varietal coming to the fore, rather they work in unison to provide a floral and peachy bouquet. The palate is a juicy fruit salad of rich ripe peaches, dried apricots, green apples, and just a hint of rosewater keeps you guessing. The perfect wine when you don't know what to serve guests, this is a winner every time.

Chardonnay 54%
Viognier 40%
Sauvignon Blanc 6%

