

`S` Soave 2014

Soave, Veneto, Italy



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| Grape Varieties | 100% Garganega |
| Winemaker | Luca Degani |
| Closure | Screwcap |
| ABV | 12.5% |
| Bottle Sizes | 75cl |
| Notes | Sustainable, Vegetarian, Vegan |

PRODUCER

Alpha Zeta was started in 1999 when Liberty Wines set out to produce a range of modern, fruit-driven wines from the hills outside Verona. Working with leading New Zealand winemaker, Matt Thomson, our aim was to work with growers (rather than buy bulk wine, which is standard among most wines from Verona at this price) to obtain ripe grapes (by reducing yields and picking later) and then, using Matt's expertise, preserve these flavours in the finished wines. The result is a realization of the potential inherent in Veronese viticulture.

VINEYARDS

The vineyards are situated in the hills outside Verona in the Valpantena Valley. Cool currents blow down the valley from the foothills of the Dolomites, which helps to moderate the climate, enabling the grapes to ripen slowly. This helps the grapes to retain their aromatic compounds and acidity. The soil is poor and chalky so the vines are put under stress helping to produce superior quality fruit.

VINTAGE

2014 was one of the trickiest vintages seen since 1984. It was a mild and wet winter, so pests and pathogens flourished. This led to lots of disease pressure in the vineyards, especially as it was a wet summer. Nevertheless, wines from around Verona look good and are more aromatic than last year and lighter in body than previous vintages. In general, the whites have a higher acidity than seen in recent years so need a bit more time on their lees to fatten out. Garganega, being a late ripener, was largely unaffected by disease and benefitted from the Indian summer that arrived from about mid September onwards.

VINIFICATION

The grapes were hand harvested, destemmed and crushed and pumped to the press with no sulphur addition. The juice was chilled immediately and naturally settled. Cultured yeasts were added to initiate fermentation, which took place at low temperatures (12°C -14°C) in order to retain fruit flavours. The wine remained in tank until bottling to maximise freshness.

TASTING NOTES

A pale lemon coloured wine, with clean, bright aromas of almond blossom. With fresh acidity, the palate is ripe and concentrated, full of apple and pear flavours. The finish is lively and crisp.