



Astrolabe

Voyage
2007

MARLBOROUGH CHARDONNAY

2007

VARIETY

100% Chardonnay, predominantly Mendoza and clone 15.

GRAPEGROWERS

Grown at Astrolabe Farm and Two Ponds Vineyards

LOCALITY

Grovetown district, Marlborough, NZ.

SPECIFICATIONS

Alcohol	13.5%
Residual sugar	3.5 g/L
pH	3.45
Titrateable Acidity	5.9 g/L

TASTING NOTES

Colour/Appearance Mid straw gold.

Aroma/Bouquet Some ripe melon and dried stone fruits, with a honeyed buttery lift and a subtle mealiness.

Palate A wine of very elegant texture with stone fruit flavours, pleasing weight and long dry finish.

Cellaring I think the wine will be at its best drinking after a years bottle age in early 2009. The wine was bottled 13th March, and is already drinking very well.

Suggested Foods Pasta, poultry, pork and ham, Mediterranean cuisine in general, white fish and scallops even in rich, creamy sauces.

Serve Cool room temperature

VITICULTURE

Climate A warm early Spring was followed by a cool and mainly dry ripening period, with a warm Autumn. Crops were lightish, flavour intensity was very good and acid levels moderate.

Soils Free-draining silty loam.

Vine Management Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, with minimal leaf plucking.

Harvest Dates 3rd to 16th April 2007.

WINEMAKING

The fruit was hand picked and whole bunch pressed. The juice was fermented in French and American oak barriques using wild and selected yeast. Frequent stirring to resuspend yeast lees and full malolactic fermentation has added complexity.

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz