



Astrolabe

NOBLE RIESLING

2007

Experience

VARIETY

100% Riesling

GRAPEGROWERS

Jane and Simon at Astrolabe Farm

LOCALITY

Grovetown, Marlborough, NZ

SPECIFICATIONS

| | |
|---------------------|---------|
| Alcohol | 11.5 % |
| Residual sugar | 214 g/L |
| pH | 3.73 |
| Titrateable Acidity | 7.4 g/L |

VITICULTURE

Climate A very early and warm spring was followed by a cold December and January and a warm and exceptionally dry ripening period. Crops were light with small bunches and berries due to the poor flowering. Flavour intensity was excellent and acid levels moderate

Soils Free-draining deep silty loam

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

Harvest Dates 24th May 2007

WINEMAKING

The fruit was left on the vine until beneficial 'noble' botrytis rot infection occurred. Favourable dry subsequent weather allowed perfect raisining of the berries. The fruit was hand picked, whole cluster pressed, cold settled and fermented at low temperature. I left the wine with a luscious amount of residual sugar, balanced by fresh acid and a moderate alcohol

TASTING NOTES

Colour/Appearance Full golden hue

Aroma/Bouquet Rich fragrant apricot and citrus aromas.

Palate Sumptuous sweet fruit, with apricot and citrus peel flavours, and a honeyed texture

Cellaring This wine will continue to develop rewarding flavour and bottle complexity with ageing, but is showing the most pronounced varietal characters in the first blush of youth!

Suggested Foods Ideally suited for desserts or with after dinner cheese

Serve Chilled

Simon Waghorn

winemaker: Simon Waghorn