



Astrolabe

*Discovery*  
AWATERE PINOT GRIS  
2008

**VARIETY**

100% Pinot Gris

**GRAPEGROWERS**

Grown at the Little Oasis and Dashwood Corner Vineyards

**LOCALITY**

Awatere Valley, Marlborough, NZ

**SPECIFICATIONS**

Alcohol	14.5%
Residual sugar	5.6g/l
pH	3.36
Titrateable Acidity	6.1g/l

**TASTING NOTES**

**Colour/Appearance** Mid-gold

**Aroma/Bouquet** Pear drops and ripe lemon and mandarin peel.

**Palate** A full bodied dry wine with a fine grained minerality and elegant structure. Flavours of pear and apricot s dominate.

**Cellaring** Will age gracefully over the next four years

**Suggested Foods** Poultry, salmon, light game, mushrooms and pasta.

**Serve** Lightly chilled or at cool room temperature

**VITICULTURE**

**Climate** A warm mild spring resulted in an ideal flowering and an even fruit set. Extended dry periods during the season coupled with intermittent rainfall at key times resulted in a perfect canopy and fruit development.

**Soils** Free-draining stony, silty loam

**Vine Management** Standard trellis with vertical shoot positioning, pruned to two canes. Vines are trimmed closely, well tucked and lightly leaf plucked. The fruit was green thinned to ensure even ripeness.

**Harvest Date** The 10th of April, 2008.

**WINEMAKING**

The fruit was hand harvested and whole cluster pressed to minimise phenolic extraction. This juice was fermented with full grape solids at low temperature, to retain the subtle flavours and impart a creamy texture

*Simon Waghorn*

Simon Waghorn, Winemaker

[www.astrolabewines.co.nz](http://www.astrolabewines.co.nz)