



Astrolabe

Voyage

MARLBOROUGH DRY RIESLING
2008

VARIETY

100% Riesling

GRAPEGROWERS

Grown at the Vita Brevis Vineyard

LOCALITY

Waihopai Valley, Marlborough, NZ

SPECIFICATIONS

Alcohol	13.0%
Residual sugar	6.5g/L
pH	3.12
Titrateable Acidity	6.7g/L

TASTING NOTES

Colour/Appearance Pale lemon.

Aroma/Bouquet Fresh lime peel, with citrus flower notes

Palate Light textured minerally wine with pure citrus, especially lime and a crisp sherbet acidity.

Cellaring Will reward careful cellaring, through the development of bottle age complexities. However, the wine is already drinking well, and should be at peak by late 2009.

Suggested Foods A wine excellent as an aperitif before a meal, but also to partner a wide range of food, from crayfish and scallops through to pork and spicy Asian food.

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 silty loam

Vine Management Standard trellis with vertical shoot positioning, pruned to two canes. Vines are trimmed closely, well tucked and lightly leaf plucked.

Harvest Date The 4th of April.

WINEMAKING

A The fruit was machine harvested in cool evening conditions, de-stemmed and lightly pressed with minimal skin contact to reduce phenolic extraction. Clear, cold-settled juice was fermented in a stainless steel vat at low temperatures, using an aromatic yeast strain to enhance the distinctive flavours.

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz