



Astrolabe

Voyage
GROVETOWN RIESLING
2008

VARIETY

100% Riesling

GRAPEGROWERS

Grown at Astrolabe Farm by Jane and Simon

LOCALITY

Grovetown, Marlborough, NZ.

SPECIFICATIONS

Alcohol	12.5 %
Residual sugar	12.6 g/L
pH	2.91
Titrateable Acidity	8.7g/L

TASTING NOTES

Colour/Appearance Pale, lemon-straw

Aroma/Bouquet Citrus zest and candied peel.

Palate Racy structure with zingy flavours of lemon curd and apricot, and a crisp finish.

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 This wine is excellent as an aperitif before a meal, but also able to partner a wide range of food, from crayfish and scallops through to pork and spicy Asian food. The natural balance of sugar, acidity and alcohol make the wine suited to a wide range of palates, and ideal for social functions.

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 14th Of April.

WINEMAKING

The fruit was machine harvested at night, and lightly pressed. 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