



Astrolabe

Voyage
2008

MARLBOROUGH PINOT GRIS

2008

VARIETY

94% Pinot Gris, 4% Gewurztraminer, 2% Chardonnay.

GRAPEGROWERS

Grown at the Comelybank, Vita Brevis, Dashwood Corner, and Envydale Vineyards.

LOCALITY

Awatere and Waihopai Valleys, Marlborough, NZ

SPECIFICATIONS

Alcohol	13.5%
Residual sugar	6.2 g/L
pH	3.40
Titrateable Acidity	6.2g/l

TASTING NOTES

Colour/Appearance Mid-gold.

Aroma/Bouquet Poached pears and quince jelly with a background of nougat.

Palate Pure, easy drinking wine with a fine minerality and delicacy of structure. Pear, quince and peach flavours dominate.

Cellaring Will age gracefully over the next four years.

Suggested Foods Poultry, 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.

Harvest Dates Between the 28th of March and the 16th of April.

WINEMAKING

Most of the fruit was machine harvested in cool evening conditions, destemmed and lightly pressed with minimal skin contact. Clear, cold-settled juice from this pick was fermented in stainless steel vats at low temperatures. Another portion was hand harvested and whole cluster pressed. This juice was fermented at low temperature with grape solids retained, to impart a creamy texture.

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz