



Astrolabe

Voyage
PINOT

MARLBOROUGH PINOT NOIR
2008

VARIETY

100% Pinot Noir, clones 777, 667, 115, 114, 5, 10/5 and Abel

GRAPEGROWERS

Grown at the Comelybank Vineyard of Jeff and Vanessa Hammond, the Wrekin Vineyard of Andrew and Jan Johns, and the Vita Brevis Vineyard of Mark Duns and Fleur McCree.

LOCALITY

Lower and mid Waihopai Valley, and the upper Brancott Valley, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.5%
Residual sugar	2.2 g/L
pH	3.46
Titrateable Acidity	5.4 g/L

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 loams, and loess-based clay slopes.

Vine Management Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, and leaf plucking is minimal. Cluster thinning is used to ensure light crops, evenly ripened and balanced fruit.

Harvest Dates Between the 23rd March and 14th April 2008.

WINEMAKING

Hand picked fruit was de-stemmed, cold soaked for five days and fermented in small open top vats with frequent punch downs. A majority of the wine was fermented with wild yeast. Early pressing allowed the end ferment and malolactic fermentation to occur while aging in mixed aged, tight grain, medium toast French oak.

TASTING NOTES

Colour/Appearance Bright deep garnet.

Aroma/Bouquet Savoury ripe plum and cherry, with a hint of game and smoky oak.

Palate Full to medium bodied wine with round, mouth filling flavours of plum and cherry, pleasing weight and a long elegant finish with good acidity. Oak integrates nicely with the fruit, and helps with the silky tannin structure.

Cellaring While best drinking after a years bottle age in early 2010, the wine has already come together well, and is ready now. Bottling date was 5th March, 2009.

Suggested Foods Farm raised venison, tender rare lamb, mild game, duck and oily fish such as tuna and salmon.

Serve Mild room temperature

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz