



Astrolabe

Experience
THE ROCKS PINOT GRIS
2008

VARIETY

100% Pinot Gris

GRAPEGROWERS

Geoff and Rachael van Asch, Little Oasis Vineyard.

LOCALITY

Awatere Valley, Marlborough, NZ.

SPECIFICATIONS

Alcohol	14.5 %
Residual sugar	4 g/L
pH	3.36
Titrateable Acidity	6.7 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 good fruit development.

Soils Free-draining gravelly silty loam.

Vine Management Standard trellis with pruning to two canes with vertical shoot positioning. Vines are trimmed closely, well tucked, with minimal leaf plucking.

Harvest Dates 11th April 2008.

WINEMAKING

The fruit was handpicked at 24.0 Brix, whole cluster pressed and fermented in old French oak barrels with retained grape solids and indigenous yeast. A complete malolactic fermentation and lees-ageing for sixteen months with frequent batonage followed.

TASTING NOTES

Colour/Appearance Mid gold.

Aroma/Bouquet Sweet vanilla, butterscotch, nougat and light peach.

Palate Richly textured, with layers of fruit, oak and yeast autolysis nuances. Peach and nougat dominate

Cellaring This wine will continue to develop rewarding flavour and bottle complexity with ageing.

Suggested Foods Try with smoked salmon or eel, or with creamy pasta dishes.

Serve at cool room temperature

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz