



Astrolabe

Voyage

MARLBOROUGH # " " ° -
2009

VARIETY

100% Chardonnay, predominantly Mendoza and clone 15.

GRAPEGROWERS

Grown at Astrolabe Farm and Two Ponds Vineyards.

LOCALITY

Grovetown district, Marlborough, NZ.

SPECIFICATIONS

Alcohol: 13.5 %

Residual sugar: 4.0 g/l

pH: 3.45

Titrateable Acidity: 5.6 g/l

VITICULTURE

Climate A mild spring resulted in an ideal flowering and an even fruit set. Extended dry periods during the growing season coupled with useful rainfall at the key time of pre-veraison resulted in a perfect canopy for fruit development. The later stages of harvest were cool and dry.

Soils Free-draining silty loam.

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

Harvest Dates 9th, 14th, 16th and 21st April, 2009.

WINEMAKING

The fruit was hand-picked, whole-bunch pressed and fermented in French oak barriques using both select and wild yeast, while undergoing frequent batonage. Full malolactic fermentation was followed by ten months barrel maturation, creating a wine with considerable weight, texture and complexity.

TASTING NOTES

Colour/Appearance Mid straw gold.

Aroma/Bouquet Ripe melon and dried stone fruits with vanilla and butterscotch notes, and a subtle mealiness.

Palate A wine of very elegant texture with stone fruit flavours, pleasing weight and a long, dry, mineral finish.

Cellaring I think the wine will be at its best drinking after two years bottle age in early 2012. The wine was bottled 31st March, 2010, and is already drinking very well.

Suggested Foods Pasta, poultry, pork and ham, Mediterranean cuisine in general, white fish and scallops even in rich creamy sauces.

Serve Cool room temperature.

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz