



Astrolabe

*Voyage*  
2009

## MARLBOROUGH DRY RIESLING

2009

### VARIETY

100% Riesling.

### GRAPEGROWERS

Grown at Astrolabe Farm Vineyard.

### LOCALITY

Grovetown, Marlborough, NZ.

### SPECIFICATIONS

Alcohol	12.0%
Residual sugar	7.5g/L
pH	2.95
Titrateable Acidity	7.3 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 vertical shoot positioning, pruned to two canes. Vines are trimmed closely, well tucked and lightly leaf plucked.

**Harvest Date** The 9th and 13th of April.

### WINEMAKING

The fruit was hand-picked and whole-cluster pressed to avoid phenolic extraction. Clear, cold-settled free-run juice was fermented in a stainless steel vat at low temperatures, using an aromatic yeast strain to enhance the distinctive flavours.

### TASTING NOTES

**Colour/Appearance** Pale lemon.

**Aroma/Bouquet** Fresh lime and lemon, some beeswax and floral notes.

**Palate** Light textured minerally wine with pure lemony citrus and marmalade flavours and a crisp, racy acidity.

**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 2011.

**Suggested Foods** A wine excellent as an aperitif before a meal, but also to partner a wide range of food, from crayfish and scallops through to pork and spicy Asian food.

*Simon Waghorn*

Simon Waghorn, Winemaker

[www.astrolabewines.co.nz](http://www.astrolabewines.co.nz)