



Astrolabe

Valleys
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2011

VARIETY

100% Riesling

GRAPEGROWERS

Grown at Astrolabe Farm by Jane and Simon.

LOCALITY

Grovetown, Marlborough, NZ.

SPECIFICATIONS

Alcohol: 12.0 %

Residual sugar: 8.3 g/L

pH: 2.93

Titrateable Acidity: 8.0 g/L

VITICULTURE

Climate The early growing season had useful rains and few winds, aiding grapevine health. The ripening period was dry and mild, allowing balanced acidity and good flavours at moderate sugar levels.

Soils Moderately well drained loamy and sandy alluvial soils of the lower terraces.

Vine Management Standard trellis with vertical shoot positioning, pruned to two canes. Vines are trimmed closely, well tucked and lightly leaf plucked.

Harvest Dates The 6th of April, 2011.

WINEMAKING

The fruit was machine harvested at night, and lightly pressed. Free-run juice was fermented with light solids in a stainless steel vat at low temperatures, using an aromatic yeast strain to enhance the distinctive flavours.

TASTING NOTES

Colour/Appearance Pale, lemon-straw.

Aroma/Bouquet Fresh apples and lime, honeyed citrus flower and stone-fruit, with a whiff of ginger.

Palate Medium bodied wine with apricot, citrus and floral flavours, some honey and a fresh finish.

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 2012.

Suggested Foods This wine is excellent as an aperitif before a meal, but also able to partner a wide range of food, from crayfish and scallops through to pork and spicy Asian food. The natural balance of sugar, acidity and alcohol make the wine suited to a wide range of palates, and ideal for social functions.

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz