



**DURVILLEA**

BY ASTROLABE

M A R L B O R O U G H

“Along our shores holding fast to the  
rocks at low tide is the seaweed  
Durvillea, named after the captain of the  
Astrolabe, Dumont D’Urville. Known as  
bull kelp or rimurapa, ever since I  
studied seaweed at University it has been  
for me the quintessence of our wild  
coast.”

Simon Waghorn – Winemaker

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

## DURVILLEA

### 2014 CHARDONNAY

#### VARIETY

100% Chardonnay.

#### GRAPEGROWERS

Astrolabe Farm Vineyard and The Wrekin® Vineyard.

#### LOCALITY

Wairau Valley, Marlborough, NZ.

#### SPECIFICATIONS

Alcohol	13.0%
Residual sugar	2.0 g/l
pH	3.4
Titrateable Acidity	5.3 g/l

#### VITICULTURE

**Climate** A very warm and early season in Marlborough, with growing degree days well above the long-term average. Occasional rain and less blustery wind in the lead-up to harvest ensured plenty of groundwater and healthy vine canopies. Dry weather through early harvest gave way to rain at the end.

**Soils** Free-draining deep, silt loam.

**Vine Management** Standard trellis with vertical shoot positioning, pruned to 2 canes. Vines are trimmed closely, well tucked, cluster-thinned and lightly leaf plucked.

**Harvest Dates** Between 26<sup>th</sup> March and 13<sup>th</sup> April 2014.

#### WINEMAKING

The fruit was hand-harvested and gently whole-cluster pressed. Free-run juice was fermented in oak barrels, using wild and cultured yeast strains and some retained grape solids. Malolactic fermentation ensued in the barrels. These traditional methods have added a nice creamy weight to the wine.

#### TASTING NOTES

**Colour/Appearance** Pale straw.

**Aroma/Bouquet** Complex citrus fruit, hazelnut meal, crème caramel and sweet oak vanillin.

**Palate** Full-bodied with nectarine, honeydew melon, fine oak and a long ripe citrus finish.

**Cellaring** Already drinking well and likely to improve over the next 3 years.

**Suggested Foods** Poultry dishes, smoked salmon and light game.

**Serve** Lightly chilled.

**Winemaker** Simon Waghorn.