



# 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 PINOT GRIS

#### VARIETY

100% Pinot Gris.

#### GRAPEGROWERS

The Hammond, Lissaman and van Asch families

#### LOCALITY

Waihopai and Awatere Valleys, Marlborough, NZ.

#### SPECIFICATIONS

Alcohol	13.0%
Residual sugar	5.0 g/l
pH	3.35
Titrateable Acidity	6.1 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 22<sup>nd</sup> March and 5<sup>th</sup> April, 2014.

#### WINEMAKING

The fruit was machine-harvested at night and gently pressed. Only free-run juice was used, and this was fermented with aromatic yeast strains at low temperature in stainless steel tanks.

#### TASTING NOTES

**Colour/Appearance** Mid-straw.

**Aroma/Bouquet** Peach, light pear, and dried tropical fruits and citrus peel

**Palate** Medium-to-full-bodied with peach, melon and nougat flavours leading to a dry finish.

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

**Suggested Foods** Poultry, pasta, egg or mushroom dishes and seafood.

**Serve** Lightly chilled.

**Winemaker** Simon Waghorn.