



Astrolabe

Province

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2011

VARIETY

99% Pinot Gris, 1% Gewurztraminer.

GRAPEGROWERS

Grown at the Dashwood Corner, Sleepers, Comelybank, Rocks, Envydale, Trelawne and Beaconhill Vineyards.

LOCALITY

Awatere and Wairau Valleys, and Kekerengu Coast, Marlborough, NZ.

SPECIFICATIONS

Alcohol: 13.6 %

Residual sugar: 4.1 g/L

pH: 3.29

Titrateable Acidity: 6.4 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 Mainly free-draining sandy/stony shallow silt loams. One site with deep loams incl. fragmented limestone.

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

Harvest Dates Between the 18th of March and the 18th of April.

WINEMAKING

About half of the fruit was machine harvested in cool evening conditions, destemmed and lightly pressed with minimal skin contact. Clear, cold-settled free-run juice from this pick was fermented in stainless steel vats at low temperatures. The other portion was hand harvested and whole cluster pressed. The cuvée juice from this was fermented at low temperature with grape solids retained, to impart a creamy texture.

TASTING NOTES

Colour/Appearance Mid-gold.

Aroma/Bouquet White fleshed stonefruit and fresh pear, with a little vanilla pod and citrus rind.

Palate Pure, focussed wine with a fine minerality and delicacy of structure, finishing crisp and dry. Stonefruit and pear flavours dominate.

Cellaring Will age gracefully over the next four years.

Suggested Foods Poultry, light game, mushrooms and pasta.

Serve Lightly chilled or at cool room temperature.

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz