



Astrolabe

*Province*

MARLBOROUGH PINOT GRIS 2013

#### VARIETY

100% Pinot Gris.

#### GRAPEGROWERS

Grown by the van Asch, Hammond, Lissaman and Wilson families.

#### LOCALITY

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

#### SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	3.9 g/l
pH	3.32
Titrateable Acidity	6.2 g/l

#### VITICULTURE

**Climate** A typical season in Marlborough, with a dry and mild harvest and growing degree days just above the long-term average. Spring rains, and less of the blustery summer winds, ensured plenty of groundwater and healthy vine canopies.

**Soils** Mainly free-draining sandy or stony shallow silt loams, and one site with deep loams including fragmented limestone.

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

**Harvest Dates** Between the 31st March and 9th of April, 2013.

#### WINEMAKING

A little less than 40% 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 fraction was fermented in stainless steel vats at low temperatures. The majority of the fruit was hand harvested and whole cluster pressed, and the cuvée juice fermented at low temperature with grape solids retained, to impart a rounder texture.

#### TASTING NOTES

**Colour/Appearance** Light straw.

**Aroma/Bouquet** White fleshed stonefruit and fresh pear, with a little nougat and a hint of mandarin peel.

**Palate** Pure, focussed wine with a delicacy of structure, finishing crisp and dry. Stonefruit and pear flavours dominate, followed by some light citrus.

**Cellaring** Will age gracefully over the next ten years.

**Suggested Foods** Great as an aperitif, with shellfish and seafood, pates, poultry, pork and light game as well as creamy mushroom or egg dishes.

**Serve** Lightly chilled or at cool room temperature.

*Simon Waghorn*

Simon Waghorn, Winemaker.