



Astrolabe

Province

MARLBOROUGH PINOT GRIS 2014

VARIETY

100% Pinot Gris.

GRAPEGROWERS

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

LOCALITY

Wairau and Awatere 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 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 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, pruned to two canes. Vines are trimmed closely, well tucked, and lightly leaf plucked.

Harvest Dates Between the 15th March and 9th of April, 2014.

WINEMAKING

Only the highest quality fraction of free-run juice has been used in this Pinot Gris, with most from whole-cluster pressed hand-picked bunches. This portion has been cool-fermented on light grape solids to add some round texture and flavour complexity. The balance of the wine is from night-time machine harvesting, where clear-settled juice has been fermented at low temperature to enhance aromatic intensity.

TASTING NOTES

Colour/Appearance Light straw.

Aroma/Bouquet Pear and quince, light peach and citrus rind and a whiff of cardamom and nougat.

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 six years.

Suggested Foods Great as an aperitif, with shellfish and seafood, pâtés, 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.