



Astrolabe

Province
MARLBOROUGH PINOT NOIR
2010

VARIETY

100% Pinot Noir, clones 777, 667, 115, 114, 5, 10/5 and Abel.

GRAPEGROWERS

Grown at the Wrekin, Ballochdale, Sleepers, Astrolabe Farm, Beaconhill and Comelybank Vineyards.

LOCALITY

Upper Brancott, High Awatere, Kekerengu, Lower Wairau and Waihopai Valleys, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	14.0 %
Residual sugar	<1.0 g/L
pH	3.58
Titrateable Acidity	5.4 g/L

VITICULTURE

Climate A warm August and early budburst was followed by a cool spring and two growth-checks. Flowering was cool, leading to moderate fertility. Low wind strength, and useful early season rains allowed for strong vine growth. Post-veraison weather was dry and cool, acid levels were high and disease pressure was low. High sunshine hours toward the end of harvest meant sugar levels rose quickly, to slightly higher levels than normal.

Soils Free-draining silty loams, and loess-based clay slopes.

Vine Management Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, and leaf plucking is minimal. Cluster thinning is used to ensure light crops, evenly ripened and balanced fruit.

Harvest Dates Between 26th March and 24th April 2010.

WINEMAKING

Hand picked fruit was de-stemmed, crushed and cold soaked for five days then fermented at warm temperature with wild yeast, in small open -top vats. Traditional submerging of the 'cap' by hand-plunging was followed by a light pressing. A small amount of egg white was used as a 'polishing' fining prior to bottling.

TASTING NOTES

Colour/Appearance Bright deep garnet.

Aroma/Bouquet Savoury ripe plum and dark cherry, with a hint of smoky oak.

Palate Full bodied wine with round, mouth filling flavours of plum, brambly fruit and dark cherry. The oak integrates nicely with the fruit, and combines well with the silky tannin structure.

Suggested Foods Venison, lamb, game, and duck, and Italian dishes such as lasagne and pizza.

Cellaring This wine should cellar well, until at least 2015. Bottling date was 18th March, 2011.

Serve Mild room temperature.

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz