



Astrolabe

Province

PROVINCE MARLBOROUGH PINOT NOIR

2014

VARIETY

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

GRAPEGROWERS

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

LOCALITY

The upper Brancott Valley, Kekerengu Coast and lower Waihopai and Wairau Valleys, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	14%
Residual sugar	< 1.0 g/l
pH	3.56
Titrateable Acidity	5.6 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.

Soils Free-draining silty loams terraces, some with limestone, 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 the 15th March and 10th April, 2014.

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. The Pinot Noir was then aged in French oak barriques for 10 months.

TASTING NOTES

Colour/Appearance Bright deep garnet.

Aroma/Bouquet Savoury ripe dark and red cherry, brambly fruits 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 and linear tannin structure.

Cellaring This wine should cellar well, until at least 2020. Bottling date was 9th March 2015.

Suggested Foods Venison, lamb, wild game and game fowl, Asian-style duck, seared tuna and swordfish.

Serve Mild room temperature.

Simon Waghorn

Simon Waghorn, Winemaker