



Astrolabe

Province

PROVINCE MARLBOROUGH PINOT NOIR

2015

VARIETY

100% Pinot Noir, clones 667, 777, 115, 10/5, Abel, 114 and UCD5.

GRAPEGROWERS

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

LOCALITY

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

SPECIFICATIONS

Alcohol	13.5%
Residual sugar	< 1.0 g/l
pH	3.55
Titrateable Acidity	5.3 g/l.

VITICULTURE

Climate A record dry, early and warm season in Marlborough, with growing degree days 10% above the long-term average, and 40 % of the normal rainfall. A lack of our usual blustery winds in the lead-up to harvest ensured that groundwater and irrigation delivered healthy vine canopies. Crops were naturally in balance with the soils, and the resulting wines show good concentration.

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 21st March and 10th April, 2015.

WINEMAKING

Hand picked fruit was de-stemmed 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 2021. Bottling date was 18th March 2016.

Suggested Foods Venison, duck, game and oily fish such as tuna and salmon. Tender, rare lamb and earthy wild mushrooms.

Serve Mild room temperature.

Simon Waghorn

Simon Waghorn, Winemaker