



Astrolabe

Voyage
MARLBOROUGH PINOT NOIR
2009

VARIETY

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

GRAPEGROWERS

Grown at the Comelybank, Wrekin, Vita Brevis and Ballochdale Vineyards.

LOCALITY

Lower and mid Waihopai Valley, the upper Brancott Valley and the high Awatere Valley, Marlborough, NZ.

SPECIFICATIONS

Alcohol: 14.5 %

Residual sugar: <1.0 g/l

pH: 3.67

Titrateable Acidity: 5.7 g/l

VITICULTURE

Climate A mild spring resulted in an ideal flowering and an even fruit set. Extended dry periods during the growing season coupled with useful rainfall at the key time of pre-veraison resulted in a perfect canopy for fruit development. The later stages of harvest were cool and dry.

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 the 31st March and 20th April, 2009.

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.

Cellaring This wine should cellar well, until at least 2013. Bottling date was 31st March, 2010.

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

Serve Mild room temperature.

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz