



Astrolabe

Province

MARLBOROUGH DRY RIESLING 2014

VARIETY

100% Riesling.

GRAPEGROWERS

Grown by Nick Taylor at Simon and Jane's Astrolabe Farm.

LOCALITY

Grovetown, Lower Wairau Valley, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	11.5 %
Residual sugar	5.6 g/l
pH	3.09
Titrateable Acidity	7.2 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 prevailed until harvest.

Soils Free-draining silty loam.

Vine Management Standard trellis with vertical shoot positioning, pruned to two canes. Vines are trimmed closely, well tucked and heavily leaf plucked.

Harvest Dates 3rd April, 2014.

WINEMAKING

The fruit was hand-picked and whole-cluster pressed to avoid phenolic extraction. Only free-run juice, with some light grape solids, was fermented in a stainless steel vat at low temperature, using an aromatic yeast strain to enhance the distinctive flavours.

TASTING NOTES

Colour/Appearance Pale lemon.

Aroma/Bouquet Lemon honey and lemon zest, green apple and light floral notes.

Palate Light textured, mineral wine, with fresh apple, lemon citrus flavours and a crisp, racy acidity.

Cellaring This wine is crafted to allow for long and graceful bottle-ageing, and although it is drinking well already, I would expect it to be peaking around 2017.

Suggested Foods A wine excellent as an aperitif before a meal, but also to partner a wide range of food, from crayfish and scallops through to pork and spicy Asian food.

Serve Chilled.

Simon Waghorn

Simon Waghorn, Winemaker.