



Astrolabe

Province

MARLBOROUGH DRY RIESLING 2015

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	4.1 g/l
pH	3.03
Titrateable Acidity	7.4 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 loam

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

Harvest Date 1st April, 2015.

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 nearing peak potential by 2018.

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