



Astrolabe

Valleys

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2012

VARIETY

100% Pinot Gris.

GRAPEGROWERS

Grown at the Sleepers Vineyard by Chris and Lynne Wilson.

LOCALITY

Kekerengu Valley, Marlborough, NZ.

SPECIFICATIONS

Alcohol: 13.0 %

Residual sugar: 4.9 g/L

pH: 3.23

Titrateable Acidity: 7.0 g/L

VITICULTURE

Climate A normal spring was followed by the coolest summer in years. Fortunately, we were saved by an unusually warm and sunny autumn. The extended season, with longer 'hang' time, has produced great intensity.

Soils An elevated river terrace of deep silt loam interspersed with fragmented limestone.

Vine Management Standard trellis with vertical shoot positioning, pruned to two canes. Vines are trimmed closely, well tucked and lightly leaf plucked. The fruit was green thinned to ensure even ripeness.

Harvest Dates 12th to 15th April, 2012.

WINEMAKING

The fruit was hand harvested and whole cluster pressed to minimise phenolic extraction. Free-run juice only was used, and fermented with full grape solids at low temperature to retain the subtle flavours and to impart a rounder texture.

TASTING NOTES

Colour/Appearance Pale-gold

Aroma/Bouquet Ripe pears, light peach and quince, with a trace of dried tropical fruits and nougat.

Palate Focused wine with a fine minerality, attractive acid length and delicacy of structure. Pear, quince and peach flavours dominate, with some citrus.

Cellaring Will age gracefully over the next five years.

Suggested Foods Poultry, roast pork, light game, mushrooms and pasta.

Serve Lightly chilled or at cool room temperature

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz