



Astrolabe

Valleys

KEKERENGU COAST PINOT GRIS 2015

VARIETY

100% Pinot Gris.

GRAPEGROWERS

Grown at the Sleepers Vineyard by Chris and Lynne Wilson.

LOCALITY

Kekerengu Valley, Marlborough, NZ.

SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	4.2 g/l
pH	3.33
Titrateable Acidity	6.2 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 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 24th and 29th March, 2015.

WINEMAKING

The fruit was hand harvested and whole cluster pressed to minimize 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 Focussed 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.