



Astrolabe

Valleys

KEKERENGU COAST PINOT GRIS 2016

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	<1.0 g/l
pH	3.33
Titrateable Acidity	5.8 g/l.

VITICULTURE

Climate Another very warm and dry season, with the second driest and the warmest since winegrowing commenced in Marlborough. Rain in January helped to size-up the berries to be larger than normal, despite the otherwise dry season. Warmth over the harvest months lowered the acid in the fruit at harvest.

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 13th and 14th April, 2016.

WINEMAKING

The fruit was hand harvested and whole cluster pressed to minimize phenolic extraction. Free-run juice only was used, and fermented to complete dryness, with full grape solids and 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 dry 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 All seafoods, poultry, roast pork, light game, mushrooms and pasta.

Serve Lightly chilled or at cool room temperature.

Simon Waghorn, Winemaker.