



Astrolabe

Valleys

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2012

VARIETY

100% Riesling

GRAPEGROWERS

Grown at Astrolabe Farm by Jane and Simon, and Nick Taylor.

LOCALITY

Grovetown, Marlborough, NZ.

SPECIFICATIONS

Alcohol: 11.5 %

Residual sugar: 8.3 g/L

pH: 2.94

Titrateable Acidity: 8.7 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 Moderately well drained loamy and sandy alluvial soils of the lower terraces.

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

Harvest Dates The 25th of April, 2012.

WINEMAKING

The fruit was machine harvested at night, and lightly pressed. Free-run juice was fermented with light solids in a stainless steel vat at low temperatures, using an aromatic yeast strain to enhance the distinctive flavours.

TASTING NOTES

Colour/Appearance Pale, lemon-straw.

Aroma/Bouquet Fresh apples, lemon and lime, citrus flower and light stone-fruit.

Palate Medium bodied wine with apricot, zingy citrus and crisp apple flavours, some lemon-honey and a fresh finish.

Cellaring Will reward careful cellaring, through the development of bottle age complexities. However, the wine is already drinking well, and should be nearing its peak by late 2016.

Suggested Foods This wine is excellent as an aperitif before a meal, but also able to partner a wide range of food, from crayfish and scallops through to pork and spicy Asian food. The natural balance of sugar, acidity and alcohol make the wine suited to a wide range of palates, and ideal for social functions.

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz