



Astrolabe

Valleys

WAIRAU VALLEY RIESLING 2013

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	7.7 g/l
pH	2.94
Titrateable Acidity	7.8 g/l

VITICULTURE

Climate A typical season in Marlborough, with a dry and mild harvest and growing degree days just above the long-term average. Spring rains, and less of the blustery summer winds, ensured plenty of groundwater and healthy vine canopies.

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 1st April, 2013.

WINEMAKING

Some of the fruit was machine harvested at night, and lightly pressed, and the balance was hand-picked and whole cluster pressed. Only the free-run juice was used, and 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 2017.

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.

Serve Chilled.

Simon Waghorn

Simon Waghorn, Winemaker.