



Astrolabe

Vineyards

BEACON HILL VINEYARD PINOT NOIR ROSÉ 2015

VARIETY

68% Pinot Noir, 32% Pinot Gris.

GRAPEGROWERS

Grown at the Beacon Hill vineyard of Vanessa and Jeff Hammond, and the Rocks vineyard of Rachael and Geoff van Asch.

LOCALITY

The lower Waihopai and lower northern Awatere Valleys, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13 %
Residual sugar	1.0 g/l
pH	3.57
Titrateable Acidity	5.4 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 Free-draining stony alluvium.

Vine Management Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, and leaf plucking is minimal. Cluster thinning is used to ensure light crops, evenly ripened and balanced fruit.

Harvest Dates 13th to 24th March, 2015.

WINEMAKING

The Pinot Noir was machine harvested and allowed a short period of skin contact before the free run juice was drawn off, settled briefly, and fermented with light solids at cool temperature. The Pinot Gris was hand-picked and whole cluster pressed, and clear juice was combined with the Pinot Noir ferment.

TASTING NOTES

Colour/Appearance Delicate shade of antique rose.

Aroma/Bouquet Quince and rhubarb crème brûlée, rosewater and bottled stonefruit.

Palate Medium bodied dry wine with round, mouth filling flavours of crabapple jelly and quince paste.

Cellaring Best enjoyed while young and fresh, though made to age gracefully also.

Suggested Foods Light salad or pasta dishes, paella, charcuterie, prawn cocktail, and grilled haloumi.

Serve Lightly chilled.

Simon Waghorn

Simon Waghorn, Winemaker.