



Astrolabe

Vineyards

BEACON HILL VINEYARD PINOT NOIR ROSÉ 2016

VARIETY

75% Pinot Noir, 25% Pinot Gris.

GRAPEGROWERS

Grown at the Beacon Hill and Comelybank vineyards of Vanessa and Jeff Hammond.

LOCALITY

The lower Waihopai Valley, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13 %
Residual sugar	<1.0 g/l
pH	3.58
Titrateable Acidity	5.0 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 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 21st to 31st March, 2016.

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, Winemaker.