



Astrolabe

Vineyards
WREKIN® VINEYARD PINOT NOIR
2013

VARIETY

100% Pinot Noir, clones 777, 667.

GRAPEGROWERS

Grown at Wrekin Vineyard by Jan and Andrew Johns.

LOCALITY

The upper Brancott Valley, Southern Valleys, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	14%
Residual sugar	<1.0 g/l
pH	3.62
Titrateable Acidity	5.42g/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 mixture of hillside and gentle slopes. The soils, based on glacial outwash, are some of the older in the province and range from deep loams to tight clays.

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 Date 30th March 2013.

WINEMAKING

Hand picked single block, 777 and 667, destemmed, cold soaked for 6 days, fermented wild, post fermented for 7 days to integrate tannins. Aged in French barrels, Mercurey and Francois Freres, 33% new, for 9 months where it underwent natural malolactic fermentation, selected barrels were blended and aged for an additional 9 months.

Bottling The wine was bottled by hand, unfinned and unfiltered on 3rd December 2014.

Winemakers Simon Waghorn and Tim Adams

TASTING NOTES

Colour/Appearance Dark ruby red with purple hue.

Aroma/Bouquet Spick dark plum compote, dried rose petal, Smokey oak and anise.

Palate Full smooth, dark and brooding, sweet ripe fruit, liquorice and spice notes, mouth filling tannins with a long lingering finish.

Cellaring This wine should cellar well, until at least 2019.

Suggested Foods Peking duck, roasted venison, seared lamb and wild-mushroom ragu.

Serve Mild room temperature.

Simon Waghorn

Simon Waghorn, Winemaker