



Astrolabe

Vineyards

WREKIN® VINEYARD PINOT NOIR

2014

VARIETY

100% Pinot Noir: clones 777, Abel, 10-5, 115, 667, UCD5 and 114.

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	3.48
Titrateable Acidity	6.3 g/l.

VITICULTURE

Climate A very warm and early season in Marlborough, with growing degree days well above the long-term average. Occasional rain and less blustery wind in the lead-up to harvest ensured plenty of groundwater and healthy vine canopies. Dry weather through early harvest gave way to rain at the end.

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 From 15th March to 10th April 2014.

WINEMAKING

Hand picked, 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, unfinned and unfiltered, on 2nd December 2015.

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 2020.

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

Serve Mild room temperature.

Simon Waghorn, Winemaker