



Astrolabe

Voyage

MARLBOROUGH GEWÜRZTRAMINER

2008

VARIETY

100% Gewürztraminer

GRAPEGROWERS

Grown at Two Ponds and Vita Brevis Vineyards

LOCALITY

Grovetown and the Waihopai Valley, Marlborough, NZ

SPECIFICATIONS

Alcohol	13.5%
Residual sugar	22.1g/L
pH	3.59
Titrateable Acidity	5.3g/L

TASTING NOTES

Colour/Appearance Pale gold

Aroma/Bouquet Rose petals, Turkish delight and light cloves, mandarin and orange peel.

Palate Full bodied wine with spicy and floral flavours and a smooth oily finish, with evident fruit sweetness.

Cellaring Will reward careful cellaring, through the development of bottle age complexities. However, the wine is already drinking well and should be at a peak by late 2009

Suggested Foods Will match spicy Thai and Chinese food, and serve as an accompaniment to many desserts, or even after-dinner cheese

Serve Lightly chilled or at cool room temperature

VITICULTURE

Climate A warm mild spring resulted in an ideal flowering and an even fruit set. Extended dry periods during the season coupled with intermittent rainfall at key times resulted in a perfect canopy and fruit development.

Soils Free-draining stony, silty loam

Vine Management Standard trellis with vertical shoot positioning, pruned to two canes. Vines are trimmed closely, well tucked, with minimal leaf plucking. Shoot thinning was undertaken to further enhance fruit quality at harvest

Harvest Dates Between the 25th of March and the 2nd of April.

WINEMAKING

Some fruit was hand harvested and lightly whole cluster pressed to minimise phenolic pick-up, then fermented on light solids. The balance of the fruit was machine-harvested at night, and lightly pressed with only the free run juice retained. Clear, cold-settled juice from this fraction was fermented in stainless steel vats at low temperature, using an aromatic yeast strain.

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz