



Astrolabe

Vineyards

COMELYBANK PINOT NOIR ROSÉ 2018

VARIETY

85% pinot noir, 15% pinot gris.

GRAPEGROWERS

Grown at the Comelybank vineyard of Vanessa and Jeff Hammond.

LOCALITY

The lower Waihopai Valley, Marlborough, New Zealand.

SPECIFICATIONS

| | |
|----------------|---------|
| Alcohol | 13.5 % |
| Residual sugar | <1 g/l |
| Total acidity | 5.7 g/l |

VITICULTURE

Climate The 2017-2018 growing season was the warmest since 1973, when grapes were first planted in Marlborough. Temperatures were 1.1 degrees over the long-term average. It was wetter than normal January through March and made tricky by three extended rain events. A dry period between

late February and late March helped the grapes get through in reasonable condition, and the health of the canopies ensured good flavour development.

Soils Free-draining stony alluvium.

Vine Management Standard trellis, with pruning to two to four canes and vertical shoot positioning. Vines are trimmed closely, well tucked and lightly leaf plucked.

Harvest Date 21st March, 2018.

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.

Simon Waghorn

Simon Waghorn, Winemaker.