



Astrolabe

Province
MARLBOROUGH PINOT NOIR
2011

VARIETY

100% Pinot Noir, clones 777, 667, 115, 114, 5, 10/5 and Abel.

GRAPEGROWERS

Grown at the Sleepers, Wrekin, Ballochdale, Comelybank and Astrolabe Farm Vineyards.

LOCALITY

The Kekerengu Coast, the upper Brancott and Awatere valleys, and lower Waihopai and Wairau Valleys, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	14.0 %
Residual sugar	<1.0 g/L
pH	3.64
Titrateable Acidity	5.4 g/L

VITICULTURE

Climate The early growing season had useful rains and few winds, aiding grapevine health. The ripening period was dry and mild, allowing balanced acidity and good flavours at moderate sugar levels.

Soils Free-draining silty loams terraces, some with limestone, and loess-based clay slopes.

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 Between 24th March and 21st April 2011.

WINEMAKING

Hand picked fruit was de-stemmed, crushed and cold soaked for five days then fermented at warm temperature with wild yeast, in small open-top vats. Traditional submerging of the 'cap' by hand-plunging was followed by a light pressing. A small amount of egg white was used as a 'polishing' fining prior to bottling.

TASTING NOTES

Colour/Appearance Bright deep garnet.

Aroma/Bouquet Savoury ripe plum and dark cherry, brambly fruits with a hint of smoky oak.

Palate Full bodied wine with round, mouth filling flavours of plum, brambly fruit and dark cherry. The oak integrates nicely with the fruit, and combines well with the silky and linear tannin structure.

Suggested Foods Venison, lamb, game, and duck, and Italian dishes such as lasagne and pizza.

Cellaring This wine should cellar well, until at least 2016. Bottling date was 11th April, 2012.

Serve Mild room temperature.

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz