



Astrolabe

Province

MARLBOROUGH PINOT GRIS 2016

VARIETY

100% Pinot Gris.

GRAPEGROWERS

Grown by the Hammond, Lissaman, van Asch and Wilson families.

LOCALITY

Wairau and Awatere Valleys and Kekerengu Coast, Marlborough, NZ.

SPECIFICATIONS

Alcohol	13%
Residual sugar	3 g/l
pH	3.33
Titrateable Acidity	6.1 g/l

VITICULTURE

Climate Another very warm and dry season, with the second driest and the warmest since winegrowing commenced in Marlborough. Rain in January helped to size-up the berries to be larger than normal, despite the otherwise dry season. Warmth over the harvest months lowered the acid in the fruit at harvest.

Soils Mainly free-draining sandy or stony shallow silt loams, and one site with deep loams including fragmented limestone.

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

Harvest Dates Between the 23rd March and 13th of April, 2016.

WINEMAKING

Only the highest quality fraction of free-run juice has been used in this Pinot Gris, with most from whole-cluster pressed hand-picked bunches. This portion has been cool-fermented on light grape solids to add some round texture and flavour complexity. The balance of the wine is from night-time machine harvesting, where clear-settled juice has been fermented at low temperature to enhance aromatic intensity.

Simon Waghorn

Simon Waghorn, Winemaker.