



Astrolabe

*Province*

MARLBOROUGH PINOT NOIR 2016

#### VARIETY

100% Pinot Noir

#### GRAPEGROWERS

Grown in the vineyards of the Hammond, Wilson, and Johns families.

#### LOCALITY

Southern Valleys (84%) and Kekerengu Coast (16%) Marlborough, New Zealand.

#### SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	<1 g/l
pH	3.60
Titrateable Acidity	5.0 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** 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 23 March and 18 April 2016.

#### WINEMAKING

Handpicked fruit was de-stemmed 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. The Pinot Noir was then aged in French oak barriques for 10 months.

#### TASTING NOTES

**Colour/Appearance** Bright deep garnet.

**Aroma/Bouquet** Lifted vibrant red and black cherry, with savoury herbs and a hint of spice and smoky oak.

**Palate** Svelte, supple and round, mouth-filling flavours of brambly fruit and dark cherry. The oak integrates nicely with the fruit, and combines well with the silky and linear tannin structure.

**Cellaring** This wine should cellar well, until at least 2023. Bottling date was 10 March 2017.

**Suggested Foods** Venison, duck, game and oily fish such as tuna and salmon. Tender, rare lamb and earthy wild mushrooms.

**Serve** Mild room temperature.

*Simon Waghorn*

Simon Waghorn, Winemaker.