



Astrolabe

Valleys

## WAIRAU VALLEY PINOT NOIR 2013

### VARIETY

100% Pinot Noir.

### GRAPEGROWERS

Grown at the Comelybank, Wrekin, Astrolabe Farm and Beacon Hill vineyards.

### LOCALITY

Wairau Valley, Marlborough, NZ.

### SPECIFICATIONS

|                     |          |
|---------------------|----------|
| Alcohol             | 14.0 %   |
| Residual sugar      | <1.0 g/l |
| pH                  | 3.65     |
| Titrateable Acidity | 5.0 g/l  |

### VITICULTURE

**Climate** A typical season in Marlborough, with a dry and mild harvest and growing degree days just above the long-term average. Spring rains, and less of the blustery summer winds, ensured plenty of groundwater and healthy vine canopies.

**Soils** Chiefly tight clays, and some stony alluvium and moderately well drained sandy loams.

**Vine Management** Standard trellis with vertical shoot positioning, pruned to two canes. Vines are trimmed closely, well tucked, leaf plucked and cluster-thinned for balance.

**Harvest Dates** Between 30th March and 18th April, 2013.

### WINEMAKING

The fruit was either hand-harvested or machine harvested, then destemmed into open vats for cold soak followed by a warm wild ferment. Traditional hand-plunging was used to manage the cap, and the wine underwent malolactic fermentation while ageing in French oak barrels.

### TASTING NOTES

**Colour/Appearance** Bright crimson.

**Aroma/Bouquet** Cherries and ripe brambly fruits, with a light savoury and earthy background.

**Palate** Soft, full and fruity, with ripe cherry/berry flavours, some defining oak tannin structure and a generous weight.

**Cellaring** Will reward careful cellaring, through the development of bottle age complexities. However, the wine is already drinking well, and should be at peak by early 2015.

**Suggested Foods** A great match with asian and wild duck, rare lamb and venison, char-grilled chicken or tuna.

**Serve** Cool room temperature.

*Simon Waghorn*

Simon Waghorn, Winemaker.