

DURVILLE

MARLBOROUGH PINOT GRIS 2019

TECHNICAL NOTES

VARIETY

100% pinot gris.

GRAPEGROWERS

The Lissaman, Hammond, van Asch and Wilson families.

LOCALITY

62% Awaterere Valley, 34% Waihopai Valley, 5% Kēkerengū, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	14%
Residual sugar	3.9 g/l
Total acidity	6.0 g/l
pH	3.26

HARVEST DATE

Between the 14th March and 9th April, 2019.

BOTTLING DATE

10th July, 2019.

WINEMAKER'S NOTES

CLIMATE

The 2018-2019 growing season was warm and dry, with a shorter period between budburst and harvest than typical. Drought conditions prevailed pre-harvest, and some timely rain towards the end helped vine health and grape flavour development. Berry size was smaller and bunch weight less than the previous two seasons, and crop loads were well balanced to soils and vine vigour.

SOILS

Free-draining stony, silt and sandy loams.

VINE MANAGEMENT

Standard trellis with vertical shoot positioning, pruned to two or three canes, depending on site capacity. Vines are trimmed closely, well tucked and lightly leaf plucked.

WINEMAKING

Only the finer free-run fraction of juice has been used. Around 40% of the wine is from handpicked, whole-cluster pressed grapes, with the juice from this very delicate portion fermented on light grape solids. The balance of the wine is from grapes machine harvested in cool evening conditions, de-stemmed and lightly pressed with minimal skin contact. This portion has been cold-settled to clarity. All the wine has been fermented in stainless steel tanks at low temperatures — using neutral wine yeast strains — to allow the vineyard characters to come through.

TASTING NOTES

AROMA/BOUQUET

Peach, light pear, citrus peel and a hint of spice.

PALATE

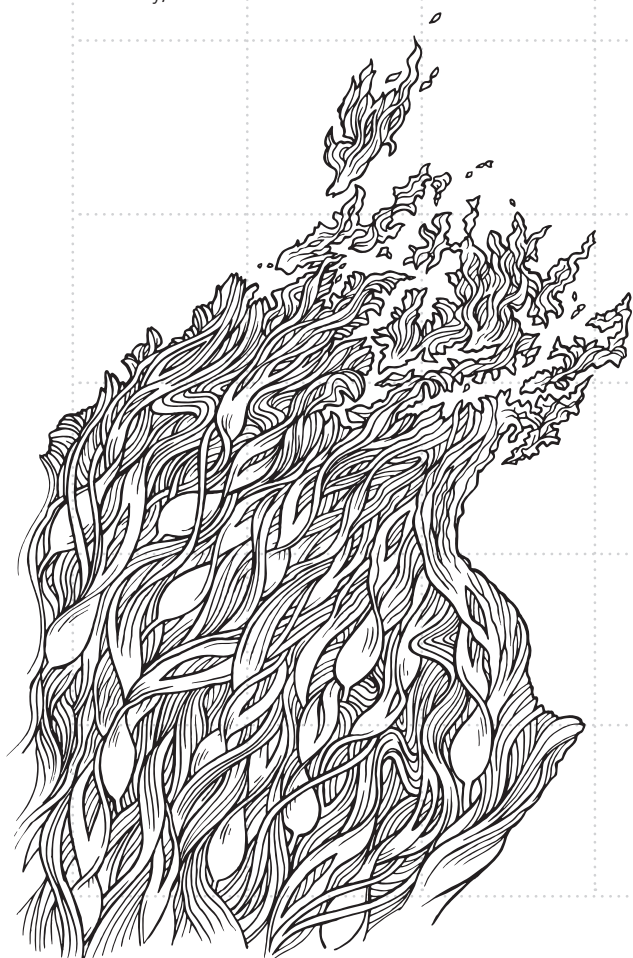
Medium-bodied with pear and peach flavours, mineral texture and a long finish.

FOOD PAIRING

Salads, seafood, poultry and egg dishes — a versatile food wine that pairs particularly well with smoked salmon

SERVING TEMPERATURE

Lightly chilled.



197 Rapaura road, Marlborough
+643 577 6794
admin@astrolabewines.co.nz
astrolabewines.co.nz