

# DURVILLE

## MARLBOROUGH ROSÉ 2020

### TECHNICAL NOTES

#### VARIETY

50% pinot noir, 50% pinot gris.

#### GRAPEGROWERS

The Lissaman family.

#### LOCALITY

Awatere Valley, Marlborough, New Zealand.

#### SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	1.2 g/l
Total acidity	5.8 g/l
pH	3.34

#### HARVEST DATE

Between 23rd and 29th March, 2020.

#### BOTTLING DATE

30th June, 2020.

### WINEMAKER'S NOTES

#### CLIMATE

The 2019-2020 growing season was a little above average for temperature and growing degree days but cooler than the previous three seasons, which were all very high. The season was very dry, with only 43 mm (1.7 inches) of rain from 21 December to the end of harvest on 9 April. Budburst was five or six days early, and so was flowering. The dry season resulted in harvest coming in about ten days earlier than long term average. Where there was groundwater or drip irrigation, vines enjoyed good health and disease pressure was nil.

#### SOILS

Free-draining, deep silt loam.

#### 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.

#### WINEMAKING

The pinot noir was machine harvested and allowed a short period of skin contact before the free run juice was drawn off, settled briefly, and fermented with light solids at cool temperature. The pinot gris was machine harvested and clear free run juice was combined with the pinot noir ferment.

### TASTING NOTES

#### AROMA/BOUQUET

A pretty, aromatic nose with notes of pomegranate molasses, red delicious toffee apple, strawberry conserve and crab apple jelly.

#### PALATE

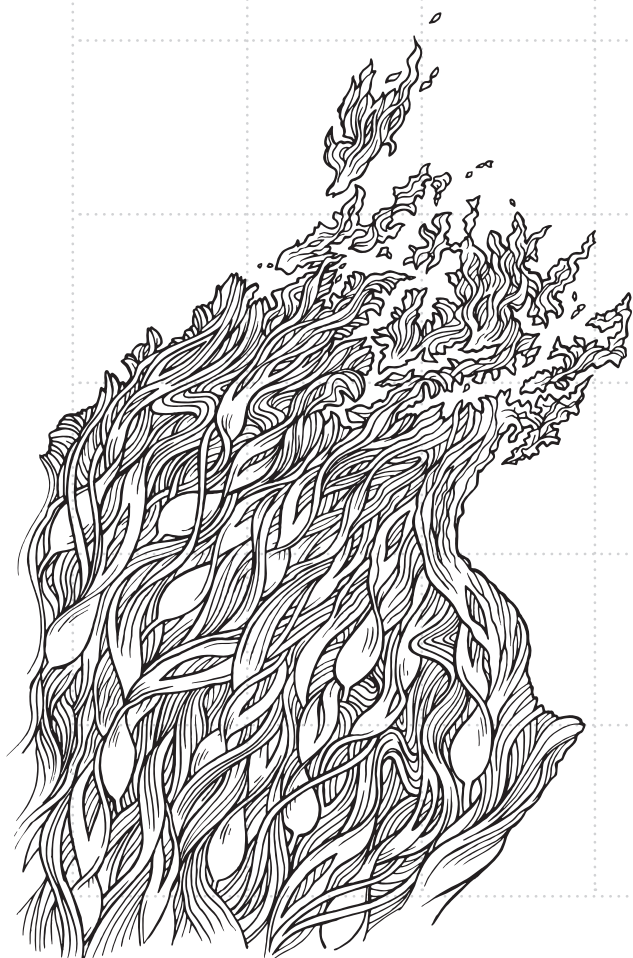
A round mouthfeel, with a smooth and ethereal texture. This wine is bone dry with delicately balanced acidity.

#### FOOD PAIRING

Perfect as an aperitif. Pairs well with halloumi or goat's cheese salads, or lightly grilled fish and seafood, and melon with prosciutto.

#### SERVING TEMPERATURE

Chilled.



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