

DURVILLE

MARLBOROUGH PINOT NOIR 2020

TECHNICAL NOTES

VARIETY

100% pinot noir.

GRAPEGROWERS

The Lissaman, Wilson, Johns and Hammond families.

LOCALITY

Awatere Valley (47%), Kēkerengū Coast (37%), Wrekin Valley (11%), Waihopai Valley (5%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.0 %
Residual sugar	<1 g/l
Total acidity	4.6 g/l
pH	3.82

HARVEST DATE

Between the 20th of March and the 7th of April, 2020.

BOTTLING DATE

16th February, 2021.

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. Condition and health of the canopies ensured good flavour development.

SOILS

Free-draining silty loam 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.

WINEMAKING

The fruit was largely hand-picked, with a small portion machine picked at night, then de-stemmed into fermentation. A warm fermentation over 5 days followed, using wild and selected yeast with frequent punch downs of the 'cap', followed by a gentle pressing. The use of some new French oak barrels has added subtle nuances of spice and smoke.

TASTING NOTES

AROMA/BOUQUET

Black and red cherries, forest fruits and spice.

PALATE

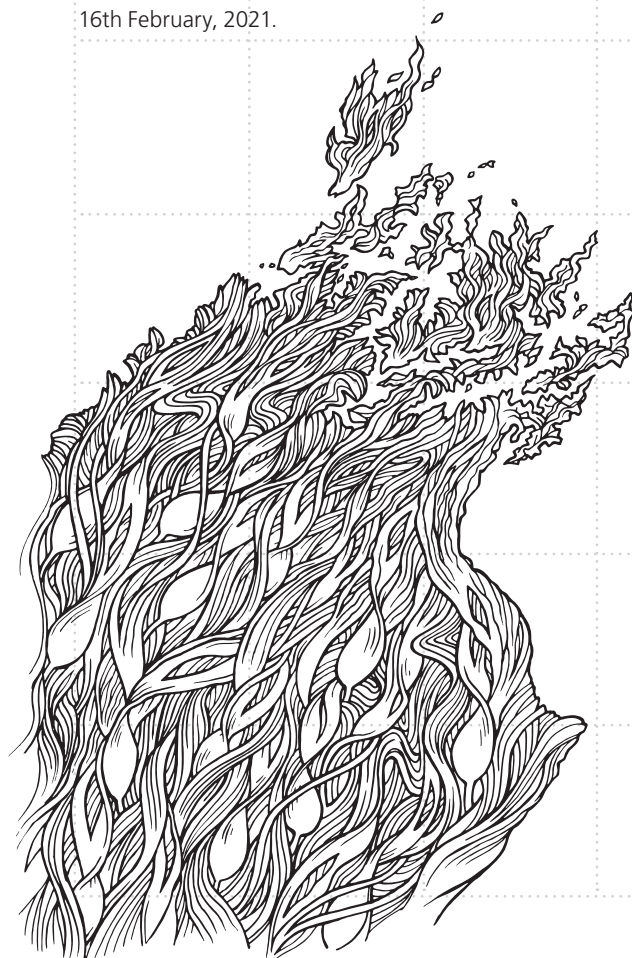
Full-bodied, with cherry and plum flavours, a silky texture and a long, dry finish.

FOOD PAIRING

Duck, lamb and venison as well as roasted vegetables and dishes with tomato, pomegranate or tamarind.

SERVING TEMPERATURE

Mild room temperature.



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