

DURVILLE

MARLBOROUGH PINOT GRIS 2022

TECHNICAL NOTES

VARIETY

100% pinot gris.

GRAPEGROWERS

The Lissaman and Hammond families.

LOCALITY

Awatere Valley (55%), Wairau Valley (45%),
Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.0 %
Residual sugar	3.7 g/l
Total acidity	6.0 g/l
pH	3.37

HARVEST DATE

Between the 27th and 30th March, 2022.

BOTTLING DATE

20th July, 2022.

WINEMAKER'S NOTES

CLIMATE

An early budburst with warm weather through to a dry and sunny November. Rains in October and December set up the canopy for strong growth with some issues with fungal diseases. January was dry and helped reduce the mildew pressure. High February rain fall caused some botrytis issues while giving a helpful boost to the canopies. Berries sized-up with the available water, and the yields were enhanced. Although the vineyards were delicately poised regarding botrytis pressures, a dryish March and April allowed our fruit to attain targets for flavour and maturity in good condition.

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

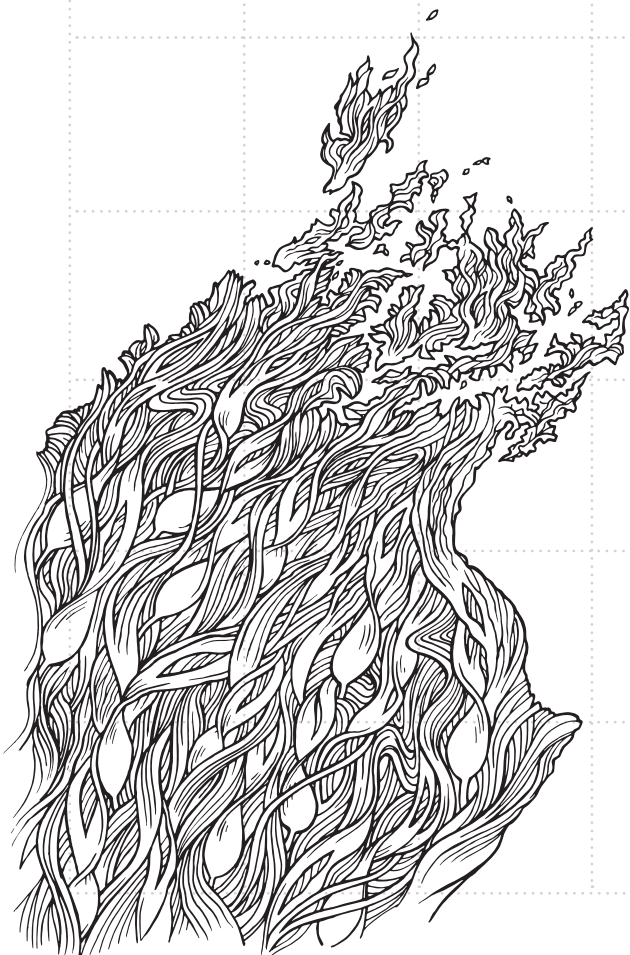
Medium-bodied with pear and peach flavours, mineral texture and a long finish.

FOOD PAIRING

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

SERVING TEMPERATURE

Lightly chilled.



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