

# DURVILLE

## MARLBOROUGH PINOT NOIR 2022

### TECHNICAL NOTES

#### VARIETY

100% pinot noir.

#### GRAPEGROWERS

The Wilson, Lissaman and Johns families.

#### LOCALITY

Kēkerengū Coast (70%), Awatere Valley (18%),  
Wrekin Valley (12%), Marlborough, New Zealand.

#### SPECIFICATIONS

Alcohol	13.0 %
Residual sugar	<1 g/l
Total acidity	4.4 g/l
pH	3.91

#### HARVEST DATE

Between the 30th of March and the 12th of April,  
2022.

#### BOTTLING DATE

16th February, 2023.

### 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 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

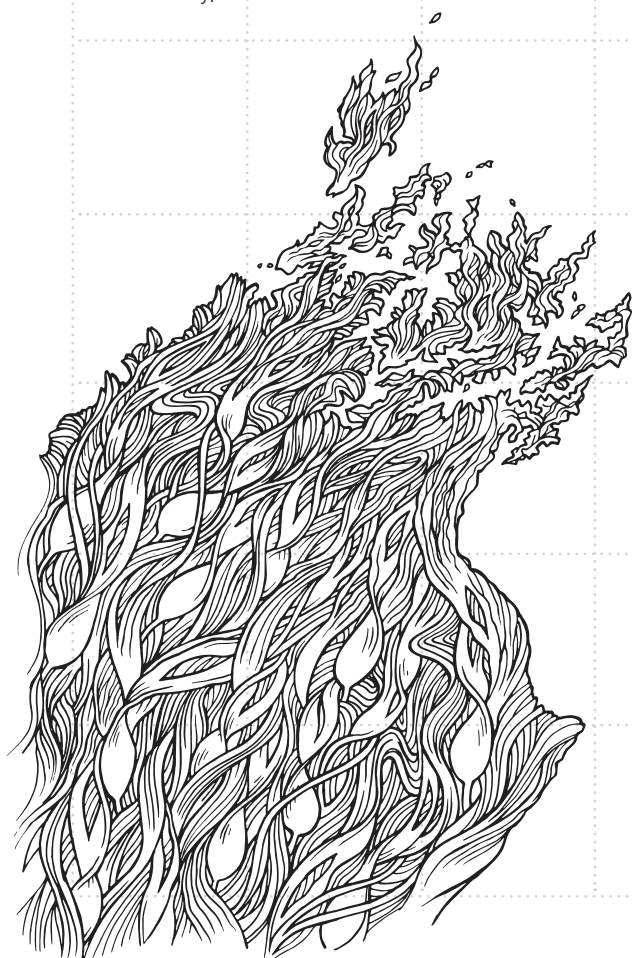
Full-bodied, with cherry and plum flavours, a silky texture and a long, dry finish.

#### 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