

DURVILLE

MARLBOROUGH ROSÉ 2022

TECHNICAL NOTES

VARIETY

100% pinot noir.

GRAPEGROWERS

The Lissaman and Hammond families.

LOCALITY

Awatere Valley (63%), Wairau Valley (37%), Marlborough.

SPECIFICATIONS

Alcohol	12.0 %
Residual sugar	<1 g/l
Total acidity	5.5 g/l
pH	3.56

HARVEST DATE

Between 20th and 26th March, 2022.

BOTTLING DATE

25th 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, 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

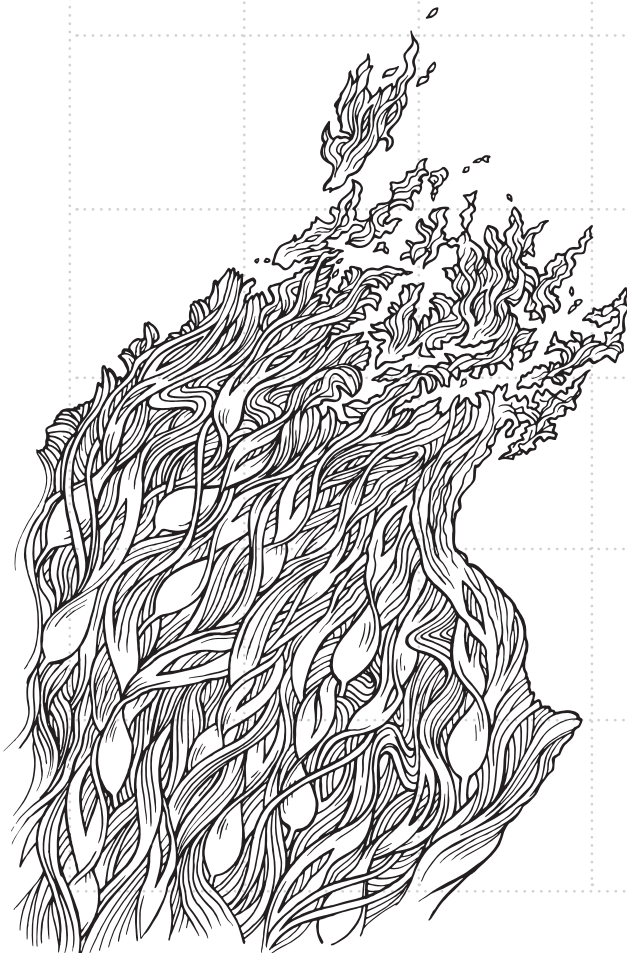
A round mouthfeel, with a smooth and ethereal texture. This wine is bone dry with delicately balanced acidity.

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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