



# ASTROLABE

## 2018

### ASTROLABE FARM

### DRY RIESLING

#### VARIETY

100% riesling.

#### GRAPEGROWERS

Grown by the Waghorn family  
at Astrolabe Farm.

#### LOCALITY

Grovetown, Marlborough, New Zealand.

#### SPECIFICATIONS

Alcohol	11.50%
Residual sugar	5.3 g/l
Total acidity	6.7 g/l
pH	3.12

#### VITICULTURE

**Climate:** The 2017-2018 growing season was the warmest since the first grapes were planted in Marlborough in 1973. Temperatures were 1.1 degrees over the long-term average. It was wetter than normal January through March and made tricky by three extended rain events. A dry period between late February and late March helped the grapes get through in reasonable condition, and the health of the canopies ensured good flavour development.

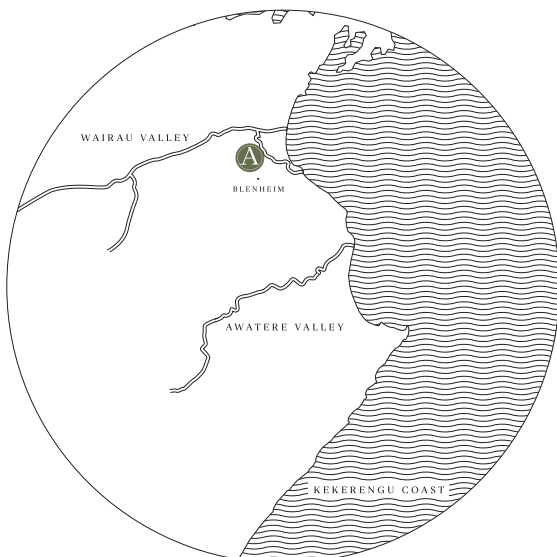
**Soils:** Free-draining silty loam.

**Vine Management:** Standard trellis with vertical shoot positioning, pruned to two canes. Vines are trimmed closely, well tucked and heavily leaf plucked.

**Harvest Date:** 27th and 30th March, 2018.

#### WINEMAKING

Care was taken to avoid phenolic extraction, with half the grapes hand-picked and whole cluster pressed and only free run juice used in the winemaking. A cool fermentation in stainless steel, with light grape solids retained and an aromatic yeast strain, has resulted in a tightly structured and aromatic wine. Bottled 26th July, 2018.



Simon Waghorn - Winemaker  
Waghorn Family Wines