



# ASTROLABE

## 2016

# MARLBOROUGH

# PINOT NOIR

### VARIETY

100% pinot noir.

### GRAPEGROWERS

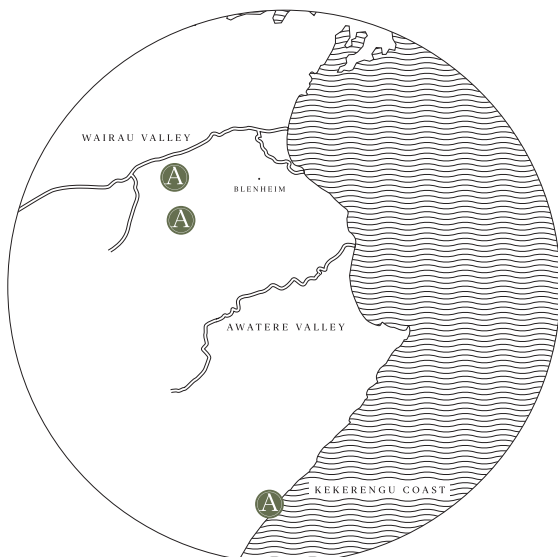
Grown in the vineyards of the Hammond, Wilson, and Johns families.

### LOCALITY

Southern Valleys (84%) and Kekerengu Coast (16%), Marlborough, New Zealand.

### SPECIFICATIONS

Alcohol	13.50%
Residual sugar	<1 g/l
Total acidity	4.9 g/l
pH	3.56



### VITICULTURE

**Climate:** Another very warm and dry season — the second driest and the warmest since winegrowing commenced in Marlborough. Rain in January helped to size-up the berries to be larger than normal, despite the otherwise dry season. Warmth over the harvest months lowered the acid in the fruit at harvest.

**Soils:** Free-draining silty loams 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 and evenly ripened and balanced fruit.

**Harvest Date:** Between 23rd March and 18th April, 2016.

### WINEMAKING

Handpicked fruit was de-stemmed and cold soaked for five days, then fermented at warm temperature with wild yeast, in small open-top vats. Traditional submerging of the 'cap' by hand plunging was followed by a light pressing. The pinot noir was then aged in French oak barriques for 10 months. Bottled 10th March, 2017.

Simon Waghorn - Winemaker  
Waghorn Family Wines