



ASTROLABE

2017

MARLBOROUGH PINOT NOIR

VARIETY

100% pinot noir.

GRAPEGROWERS

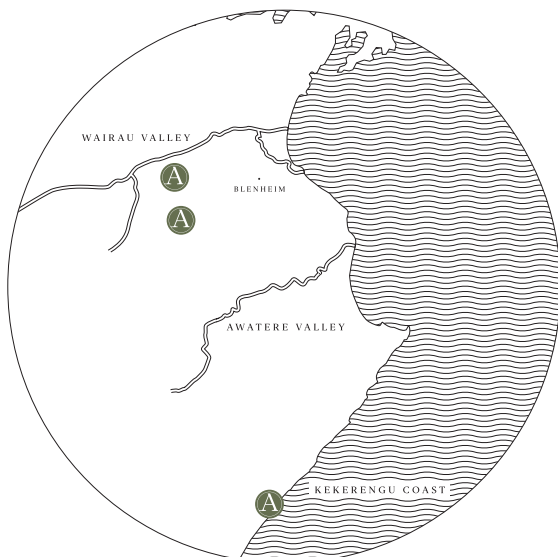
Grown in the vineyards of the Hammond, Wilson, and Johns families.

LOCALITY

Southern Valleys (85%) and Kekerengu Coast (15%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.50%
Residual sugar	<1 g/l
Total acidity	5.2 g/l
pH	3.52



VITICULTURE

Climate: The growing season was warmer than usual and made tricky by two heavy rain events followed by extended moist conditions that necessitated a rushed harvest. Because of the low cropping levels, the grapes were ripe and ready to harvest before the rain had caused any deterioration in fruit quality, leading to typical flavour and aromas in the wine.

Soils: Free-draining silty loams from the undissected older 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 lightly leaf plucked. Cluster thinning is used to ensure light crops with evenly ripened and balanced fruit.

Harvest Date: Between 24th March and 17th April, 2017.

WINEMAKING

Hand-picked fruit was de-stemmed, crushed 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 7th March, 2018.

Simon Waghorn - Winemaker
Waghorn Family Wines