



ASTROLABE

2017

MARLBOROUGH CHARDONNAY

VARIETY

100% chardonnay.

GRAPEGROWERS

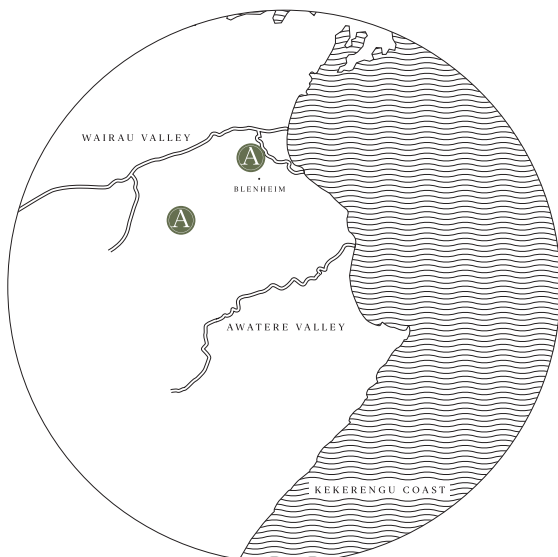
Grown at the Wrekin and Astrolabe Farm vineyards

LOCALITY

Lower-Wairau and Southern Valleys, Marlborough, NZ. Astrolabe Farm is my home vineyard in the lush Grovetown sub-region.

SPECIFICATIONS

Alcohol	13.00%
Residual sugar	<1 g/l
Total acidity	4.9 g/l
pH	3.37



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: Largely grown on a free-draining silty loam, with some on the tight clays of a steeply sloping hillside.

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 4th and 17th April, 2017.

WINEMAKING

The fruit was hand-picked and whole-bunch pressed. Only the free-run juice was used, and this was fermented in French oak puncheons and barriques, using both select and wild yeast. Frequent *bâtonnage*, full malolactic fermentation and ten months' barrel maturation have added to the texture and complexity. This wine is unfinned. Bottled 6th March, 2018.

Simon Waghorn, Winemaker
Waghorn Family Wines