



# ASTROLABE

## 2020

### GROVETOWN

### SPÄTLESE RIESLING

EST -  
1996

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N — Z

#### VARIETY

100% riesling.

#### GRAPEGROWERS

Grown at Astrolabe Farm by the Waghorn family.

#### LOCALITY

Grovetown, Marlborough, New Zealand.

#### SPECIFICATIONS

Alcohol	9.0%
Residual sugar	44 g/l
Total acidity	8.2 g/l
pH	2.98

#### VITICULTURE

**Climate:** The 2019-2020 growing season was a little above average for temperature and growing degree days but cooler than the previous three seasons, which were all very high. The season was very dry, with only 43 mm (1.7 inches) of rain from 21 December to the end of harvest on 9 April. Budburst was five or six days early, and so was flowering. The dry season resulted in harvest coming in about ten days earlier than long term average. Where there was groundwater or drip irrigation, vines enjoyed good health and disease pressure was nil.

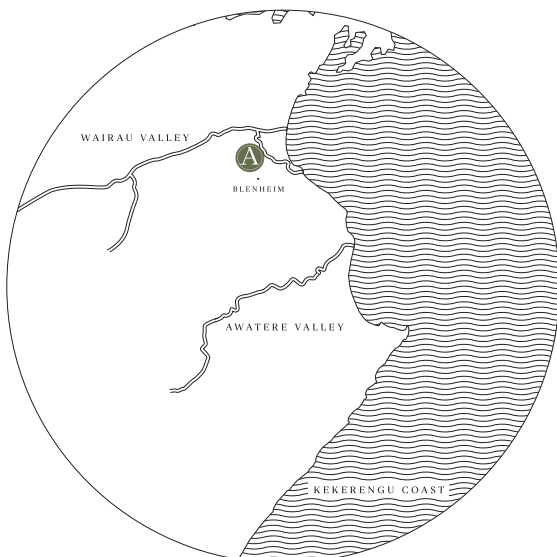
**Soils:** Free-draining silty loam.

**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 and evenly ripened and balanced fruit.

**Harvest Date:** 5th April, 2020.

#### WINEMAKING

I took care to avoid phenolic extraction, with half the grapes handpicked and whole-cluster pressed, and only free run juice used in the winemaking. I fermented on light grape solids at cool temperature, stopping the ferment early to retain a low alcohol and medium sweetness held in balance by crisp acidity. Bottled 13th September, 2017.



Simon Waghorn - Winemaker  
Waghorn Family Wines