



ASTROLABE

2019

COMELYBANK VINEYARD

PINOT NOIR

EST -
1996

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BLENHEIM 7223
MARLBOROUGH

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ASTROLABEWINES.CO.NZ

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VARIETY

100% pinot noir: clones 667 and 777.

GRAPEGROWERS

Grown by Jeff & Vanessa Hammond
at Comelybank Vineyard.

LOCALITY

Grown in the Southern Valleys sub-
region at the confluence of the Waihopai
and Wairau Valleys, near Renwick,
Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	14.5%
Residual sugar	<1 g/l
Total acidity	4.9 g/l
pH	3.8

VITICULTURE

Climate: The 2018-2019 growing season was warm and dry, with a shorter period between budburst and harvest than typical. Drought conditions prevailed pre-harvest, and some timely rain towards the end helped vine health and grape flavour development. Berry size was smaller and bunch weight less than the previous two seasons, and crop loads were well balanced to soils and vine vigour.

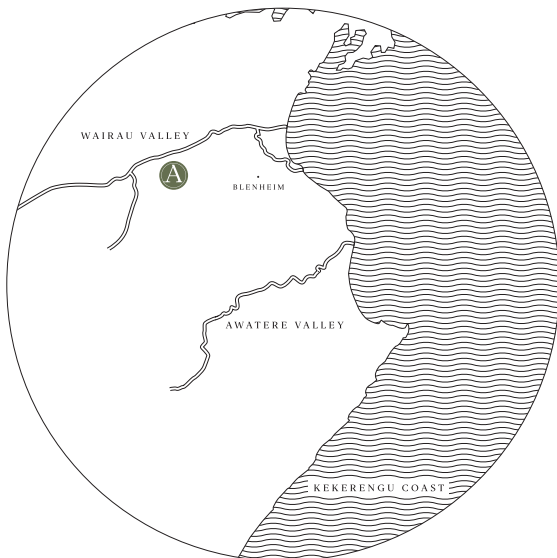
Soils: Well drained stony alluvium soils, and some imperfectly drained loams from the undissected older terraces.

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: 20th and 26th March, 2019.

WINEMAKING

The grapes were hand-picked, destemmed and cold soaked for six days. We fermented warm and fast with wild yeast propagated in the vineyard before harvest. The wine was aged in French barrels, 33% new, for 10 months during which it underwent natural malolactic fermentation. Selected barrels were blended and aged for an additional seven months in older oak. Bottled 21st July, 2020.




Simon Waghorn - Winemaker
Waghorn Family Wines