



ASTROLABE

2015

COMELYBANK VINEYARD

PINOT NOIR

EST -
1996

197 RAPAURA RD
BLENHEIM 7223
MARLBOROUGH

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ASTROLABEWINES.CO.NZ

N — Z

VARIETY

100% pinot noir: clones 667 & 777.

GRAPEGROWERS

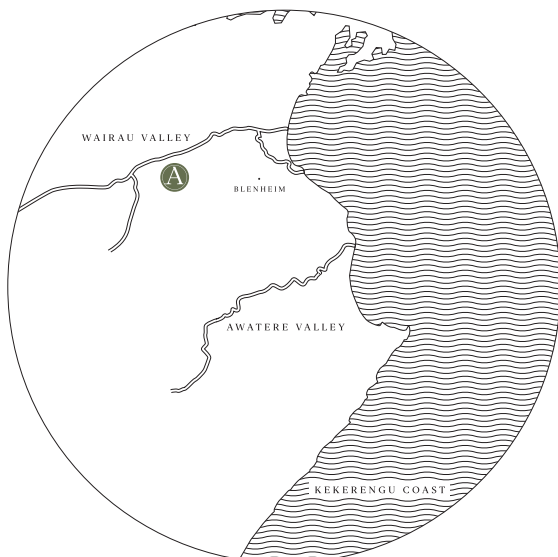
Grown by Jeff & Vanessa Hammond
at Comelybank Vineyard.

LOCALITY

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

SPECIFICATIONS

Alcohol	14.00%
Residual sugar	1.3 g/l
Total acidity	5.9 g/l
pH	3.53



VITICULTURE

Climate: A record dry, early and warm season, with growing degree days 10% above the long-term average and 40% of the normal rainfall. A lack of blustery winds in the lead-up to harvest ensured that groundwater and irrigation delivered healthy vine canopies. Crops were in balance with the soils, and the resulting wines show good concentration.

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: 4th April, 2015.

WINEMAKING

The grapes were hand-picked, destemmed and cold soaked for six days. We fermented warm and fast, with wild yeast, and held the wine on skins for a week to integrate tannins. The wine was aged in French barrels, 44% new, for nine months during which it underwent natural malolactic fermentation. Selected barrels were blended and aged for an additional nine months in older oak. Bottled 30th March, 2017.

Simon Waghorn - Winemaker
Waghorn Family Wines