

DURVILLE

MARLBOROUGH CHARDONNAY 2019

TECHNICAL NOTES

VARIETY

100% chardonnay.

GRAPEGROWERS

The Waghorn and van Asch families.

LOCALITY

72% Wairau Valley, 28% Awatere Valley,
Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13 %
Residual sugar	1.8 g/l
Total acidity	4.4 g/l
pH	3.50

HARVEST DATE

Between 19th March and 2nd April, 2019.

BOTTLING DATE

8th October, 2019.

WINEMAKER'S NOTES

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

Free-draining, deep silt loam.

VINE MANAGEMENT

Standard trellis with vertical shoot positioning, pruned to two canes. Vines are trimmed closely, well tucked, cluster-thinned and lightly leaf plucked.

WINEMAKING

The fruit was hand-harvested and gently whole-cluster pressed. Free-run juice was fermented in oak barrels, using wild and cultured yeast strains and some retained grape solids. Malolactic fermentation ensued in the barrels. These traditional methods have added a nice creamy weight to the wine.

TASTING NOTES

AROMA/BOUQUET

Complex citrus fruit, hazelnut meal, crème caramel and sweet oak vanillin.

PALATE

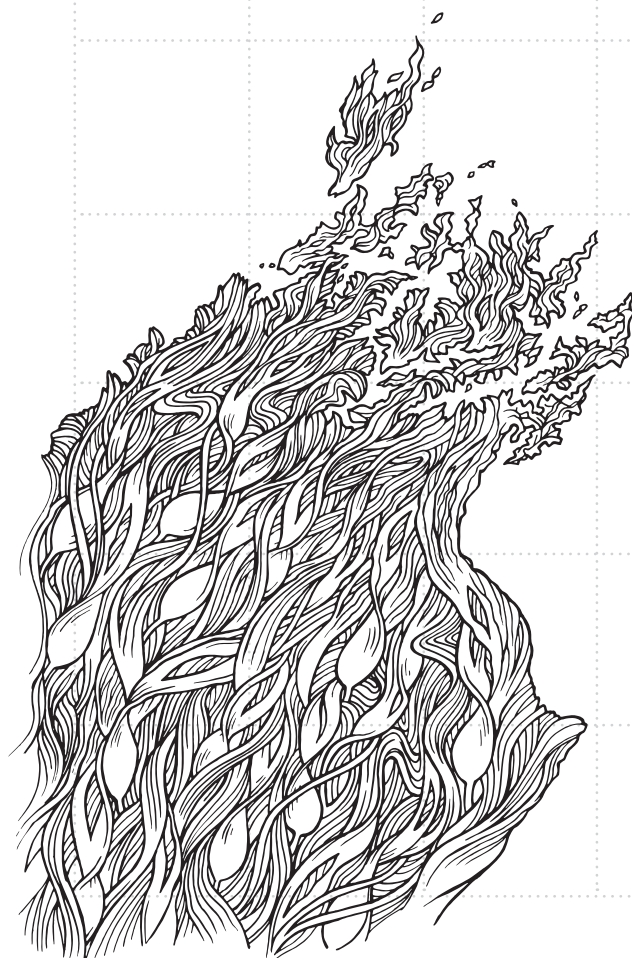
Full-bodied, with nectarine, honeydew melon, fine oak and a long ripe citrus finish.

FOOD PAIRING

Roasted hazelnuts, creamy pasta and poultry dishes, smoked salmon and miso-glazed eggplant with toasted sesame seeds.

SERVING TEMPERATURE

Lightly chilled.



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