ASTROLABE

2021 AWATERE VALLEY CHARDONNAY

VARIETY

chardonnay

GRAPEGROWERS

Grown at Windmill block by the Van Asch family.

LOCALITY

Awatere Valley, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol 14% Residual sugar 1.1 g/l Total acidity 4.8 g/l pH 3.38



VITICULTURE

Climate: The 2020-2021 growing season was warmer than normal, though cooler than two of the recent very warm years of vintages 2018 and 2019. Little rain fell from December to late March, and water deficit conditions prevailed. Cold and wet Spring flowering conditions resulted in fewer berries per bunch and significantly reduced yields — about 70% of normal. Above average sunshine and heat, coupled with the light crop, gave a record early harvest. The vine canopies survived the arid weather, largely due to the light fruit load, and fungal disease was largely nonexistent. Wines from the vintage tend to have good concentration.

Soils: Free-draining stony alluvium.

Vine Management: Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, with minimal leaf plucking. Extensive fruit thinning enhances concentration of flavour.

Harvest Date: Between the 16th and 30th of March, 2021.

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 9 months' barrel maturation have added to the texture and complexity. This wine is unfined.

Bottled 10th February, 2022.

Simon Waghorn - Winemaker Waghorn Family Wines