



ASTROLABE

2020

MARLBOROUGH

PINOT NOIR

VARIETY
pinot noir

GRAPEGROWERS

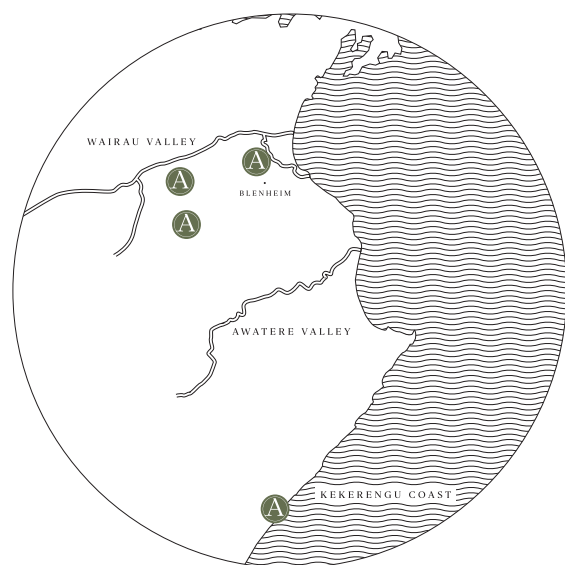
Grown in the vineyards of the Wilson, Johns, Hammond and Waghorn families.

LOCALITY

Awatere Valley (36%), Waihopai Valley (25%), Kēkerengū Coast (24%), Wrekin Valley (16%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.5%
Residual sugar	<1 g/l
Total acidity	4.7 g/l
pH	3.81



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. Condition and health of the canopies ensured good flavour development.

Soils: Free-draining silty loams from the undissected older terraces, some with limestone, and loess-based clay slopes

Vine Management: Standard trellis, with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked and lightly leaf plucked. Cluster thinning is used to ensure light crops with evenly ripened and balanced fruit.

Harvest Date: Between the 22nd of March and the 7th of April, 2020.

WINEMAKING

Hand-picked fruit was de-stemmed, crushed and cold soaked for five days then fermented at warm temperature with wild yeast in small open-top vats. Traditional submerging of the 'cap' by hand-plunging was followed by a light pressing. The pinot noir was then aged in French oak barriques for 9 months.

Bottled 10th February, 2021.

Simon Waghorn - Winemaker
Waghorn Family Wines