ASTROLABE

2020 MARLBOROUGH CHARDONNAY

VARIETY

chardonnay

GRAPEGROWERS

Grown at Windmill block by the Van Asch family.

LOCALITY

Awatere Valley, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol 13.5% Residual sugar 1.6 g/l Total acidity 5.1 g/l pH 3.45



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 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 27th of March and the 9th of April, 2020.

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

Bottled 10th February, 2021.

Simon Waghorn - Winemaker Waghorn Family Wines