ASTROLABE

2019 THE FARM CHARDONNAY

VARIETY

100% chardonnay.

GRAPEGROWERS

Grown by the Waghorn family at Astrolabe Farm.

LOCALITY

Grovetown, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol 12.5% Residual sugar 2.5 g/l Total acidity 4.8 g/l pH 3.39



VITICULTURE

Climate: The 2018-2019 growing season was warm and dry, with a shorter period between budburst and harvest than typical. Drought conditions prevailed preharvest, 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 silty loam.

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: 26th March and 2nd April, 2019.

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, using wild yeast. Frequent bâtonnage, full malolactic fermentation and ten months' barrel maturation have added to the texture and complexity. This wine is unfined. Bottled 12th February, 2020.

Simon Waghorn - Winemaker Waghorn Family Wines