ASTROLABE

2021 THE FARM DRY RIESLING

VARIETY

riesling

GRAPEGROWERS

Grown at Astrolabe Farm by the Waghorn family.

LOCALITY

Grovetown, Wairau Valley, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol 12% Residual sugar 6.5 g/l Total acidity 7.7 g/l pH 3.12



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 silty loam.

Vine Management: Standard trellis, with pruning to two to four canes, and vertical shoot positioning. Vines are trimmed closely, well tucked and lightly leaf plucked.

Harvest Date: The 27th and 30th of March, 2021.

WINEMAKING

Care was taken to avoid phenolic extraction, with half the grapes hand-picked and whole cluster pressed and only free run juice used in the winemaking. A cool fermentation in stainless steel, with light grape solids retained and an aromatic yeast strain, has resulted in a tightly structured and aromatic wine.

Bottled 15th July, 2021.

Simon Waghorn - Winemaker Waghorn Family Wines