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ASTROLABE

2021

MARLBOROUGH

PINOT NOIR

VARIETY
Pinot noir

GRAPEGROWERS

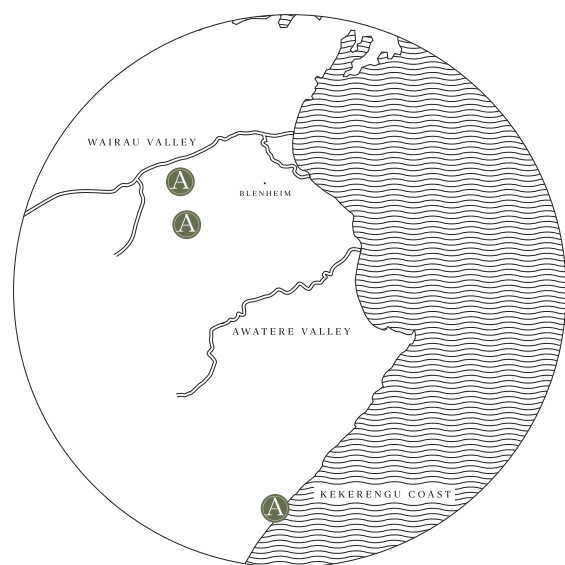
Grown in the vineyards of the Wilson, Johns and Hammond families.

LOCALITY

Southern Valleys (60%), Kēkerengū Coast (40%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.5%
Residual sugar	<1 g/l
Total acidity	4.6 g/l
pH	3.77



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 non-existent. Wines from the vintage tend to have good concentration.

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 17th and 28th of March, 2021.

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, 2022.

Simon Waghorn - Winemaker
Waghorn Family Wines