



ASTROLABE

2019

WREKIN VINEYARD

DEMI-SEC CHENIN BLANC

VARIETY

100% chenin blanc.

GRAPEGROWERS

Grown at Wrekin Vineyard by Jan and Andrew Johns.

LOCALITY

Upper Brancott Valley, Southern Valleys,
Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.50%
Residual sugar	12 g/l
Total acidity	6.0 g/l
pH	3.32

VITICULTURE

Climate: The 2018-2019 growing season was warm and dry, with a shorter period between budburst and harvest than typical. Drought conditions prevailed pre-harvest, 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: Some of the oldest in Marlborough, tight clays based on glacial outwash. The chenin block has a steep clay hillside with a northern aspect.

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: 28th and 30th March, 2019.

WINEMAKING

The organically grown fruit was hand-picked, whole-cluster pressed and tank fermented on light solids in stainless steel, using cultured yeast. The ferment was stopped before completion to retain sugar and balance the crisp acidity of the variety and the low pH from the extraction method. The resulting wine is long, fresh and drinkable, with a light spritziness to highlight the freshness of the style. Bottled 27th June, 2019.



Simon Waghorn, Winemaker
Waghorn Family Wines