ASTROLABE

2021 COMELYBANK VINEYARD PINOT ROSÉ

VARIETY

85% pinot noir, 15% pinot gris.

GRAPEGROWERS

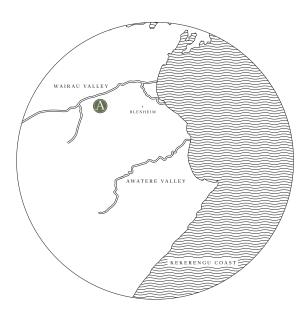
Grown by Jeff & Vanessa Hammond at Comelybank Vineyard.

LOCALITY

Waihopai Valley, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.0%
Residual sugar	<1 g/l
Total acidity	6.0 g/l
pH	3.36



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: Well drained stony alluvium soils and some imperfectly drained loams from the undissected older terraces.

Vine Management: Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, and leaf plucking is minimal. Cluster thinning is used to ensure light crops, evenly ripened and balanced fruit.

Harvest Date: 11th March and 23rd March, 2021.

WINEMAKING

The pinot noir was machine harvested and allowed a short period of skin contact before the free-run juice was drawn off, settled briefly and fermented with light solids at cool temperature. The pinot gris was hand-picked and whole cluster pressed, and clear juice was combined with the pinot noir ferment. Bottled 23rd June, 2021.

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Simon Waghorn - Winemaker Waghorn Family Wines