



ASTROLABE

2022

ASTROLABE FARM DRY RIESLING

VARIETY

Riesling

GRAPEGROWERS

Grown at Astrolabe Farm vineyard
by the Waghorn family.

LOCALITY

Wairau Valley (100%), Marlborough,
New Zealand.

SPECIFICATIONS

Alcohol	10.5%
Residual sugar	9.7 g/l
Total acidity	7.4 g/l
pH	3.14

VITICULTURE

Climate: An early budburst with warm weather through to a dry and sunny November. Rains in October and December set up the canopy for strong growth with some issues with fungal diseases. January was dry and helped reduce the mildew pressure. High February rain fall caused some botrytis issues while giving a helpful boost to the canopies. Berries sized-up with the available water, and the yields were enhanced. Although the vineyards were delicately poised regarding botrytis pressures, a dryish March and April allowed our fruit to attain targets for flavour and maturity in good condition.

Soils: Free-draining silty loam.

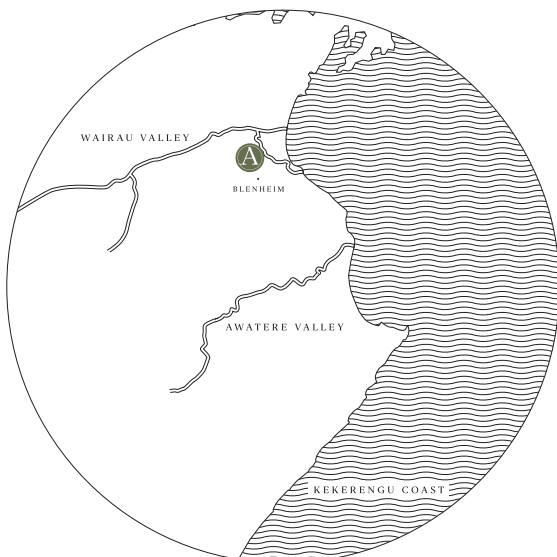
Vine Management: Standard trellis, with pruning to two to four canes, and vertical shoot positioning. Vines are trimmed closely, well tucked and lightly leaf plucked.

Harvest Date: Between the 31st of March and the 1st of April, 2022.

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 7th July, 2022.



Simon Waghorn - Winemaker
Waghorn Family Wines