



ASTROLABE

2022

MARLBOROUGH CHARDONNAY

VARIETY

Chardonnay

GRAPEGROWERS

Grown in the vineyards of the Waghorn, van Asch and Johns families.

LOCALITY

Wairau Valley (37%), Awatere Valley (37%), Southern Valleys (26%), Marlborough, New Zealand.

SPECIFICATIONS

| | |
|----------------|---------|
| Alcohol | 13.0% |
| Residual sugar | 2.2 g/l |
| Total acidity | 5.2 g/l |
| pH | 3.45 |



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 stony alluvium.

Vine Management: Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, with minimal leaf plucking. Extensive fruit thinning enhances concentration of flavour.

Harvest Date: Between the 22nd of March and the 1st of April, 2022.

WINEMAKING

The fruit was hand-picked and whole bunch pressed. Only the free-run juice was used, and this was fermented in French oak puncheons and barriques, using both select and wild yeast. Frequent *bâtonnage*, full malolactic fermentation and 9 months' barrel maturation have added to the texture and complexity. This wine is unfined.

Bottled 16th February, 2023.

Simon Waghorn, Winemaker
Waghorn Family Wines