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197 RAPAUNA RD
BLENHEIM 7273
MARLBOROUGH

+64 3 577 6794
ASTROLABEWINES.CO.NZ

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ASTROLABE

2022

MARLBOROUGH

PINOT GRIS

VARIETY
pinot gris

GRAPEGROWERS

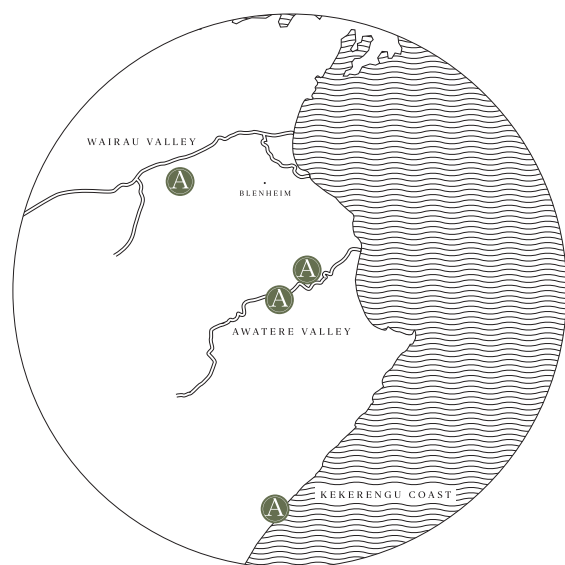
Grown in the vineyards of the Wilson, Johns, Hammond and Waghorn families.

LOCALITY

Awatere Valley (60%), Dashwood (23%), Kēkerengū Coast (15%), Waihopai Valley (2%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.5%
Residual sugar	3.6 g/l
Total acidity	5.9 g/l
pH	3.28



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: Mainly free-draining sandy or stony shallow silt loams and one site with deep loams including fragmented limestone.

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 12th of March and the 1st of April, 2021.

WINEMAKING

Only the highest quality fraction of free-run juice has been used in this pinot gris, with most from whole-cluster pressed hand-picked bunches. This portion has been cool-fermented on light grape solids to add some round texture and flavour complexity. The balance of the wine is from night-time machine harvesting, where clear-settled juice has been fermented at low temperature to enhance aromatic intensity.

Bottled 19th July, 2022.

Simon Waghorn, Winemaker
Waghorn Family Wines