



ASTROLABE

2022

MARLBOROUGH PINOT NOIR

VARIETY

Pinot noir

GRAPEGROWERS

Grown in the vineyards of the Johns, Wilson and Lissaman families.

LOCALITY

Southern Valleys (41%), Kēkerengū Coast (30%), Awatere Valley (29%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.0%
Residual sugar	<1 g/l
Total acidity	4.6 g/l
pH	3.71

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 loams from the undissected older terraces, some with limestone, and loess-based clay slopes

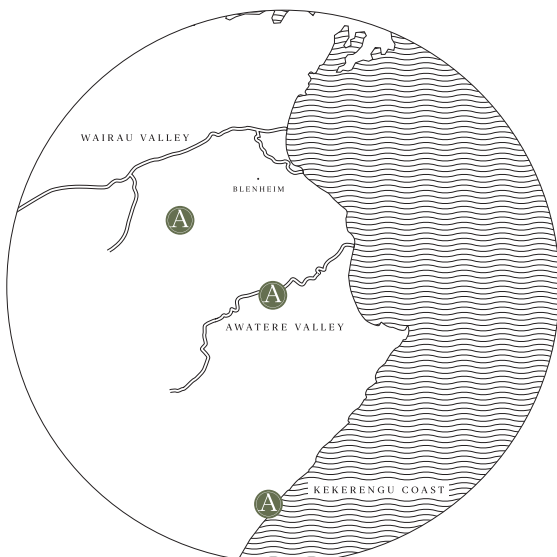
Vine Management: Standard trellis, with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked and lightly leaf plucked. Cluster thinning is used to ensure light crops with evenly ripened and balanced fruit.

Harvest Date: Between the 27th of March and the 12th of April, 2022.

WINEMAKING

Hand-picked fruit was de-stemmed, crushed and cold soaked for five days then fermented at warm temperature with wild yeast in small open-top vats. Traditional submerging of the 'cap' by hand-plunging was followed by a light pressing. The pinot noir was then aged in French oak barriques for 9 months.

Bottled 16th February, 2023.



Simon Waghorn - Winemaker
Waghorn Family Wines