



ASTROLABE

2019

ASTROLABE FARM

DRY RIESLING

VARIETY

100% riesling.

GRAPEGROWERS

Grown by the Waghorn family
at Astrolabe Farm.

LOCALITY

Grovetown, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	12.00%
Residual sugar	5.3 g/l
Total acidity	6.7 g/l
pH	3.07

VITICULTURE

Climate: The 2018-2019 growing season was warm and dry, with a shorter period between budburst and harvest than typical. Drought conditions prevailed pre-harvest, and some timely rain towards the end helped vine health and grape flavour development. Berry size was smaller and bunch weight less than the previous two seasons, and crop loads were well balanced to soils and vine vigour.

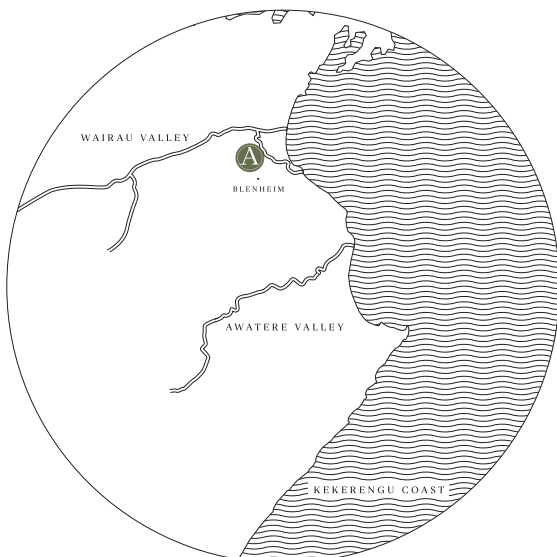
Soils: Free-draining silty loam.

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

Harvest Date: 27th and 30th April, 2019.

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 1st October, 2019.



Simon Waghorn - Winemaker
Waghorn Family Wines