## **ASTROLABE**

# 2020 THE FARM DRY RIESLING

### VARIETY

riesling

#### **GRAPEGROWERS**

Grown at Astrolabe Farm by the Waghorn family.

#### LOCALITY

Grovetown, Wairau Valley, Marlborough, New Zealand.

#### **SPECIFICATIONS**

Alcohol 11.3 Residual sugar 7.1 g/l Total acidity 7.4 g/l pH 3.14



#### VITICULTURE

Climate: The 2019-2020 growing season was a little above average for temperature and growing degree days but cooler than the previous three seasons, which were all very high. The season was very dry, with only 43 mm (1.7 inches) of rain from 21 December to the end of harvest on 9 April. Budburst was five or six days early, and so was flowering. The dry season resulted in harvest coming in about ten days earlier than long term average. Where there was groundwater or drip irrigation, vines enjoyed good health and disease pressure was nil. Condition and health of the canopies ensured good flavour development.

**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: The 5th of April, 2020.

#### 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 16th July, 2020.

Simon Waghorn - Winemaker Waghorn Family Wines