



ASTROLABE

2018

WREKIN VINEYARD

CHENIN BLANC

VARIETY

100% chenin blanc.

GRAPEGROWERS

Grown at Wrekin Vineyard by Jan & Andrew Johns.

LOCALITY

Upper Brancott Valley, Southern Valleys,
Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.0%
Residual sugar	2.1 g/l
Total acidity	6.3 g/l
pH	3.32

VITICULTURE

Climate: The 2017-2018 growing season was the warmest since the first grapes were planted in Marlborough in 1973. Temperatures were 1.1 degrees over the long-term average. It was wetter than normal January through March and made tricky by three extended rain events. A dry period between late February and late March helped the grapes get through in reasonable condition, and the health of the canopies ensured good flavour development.

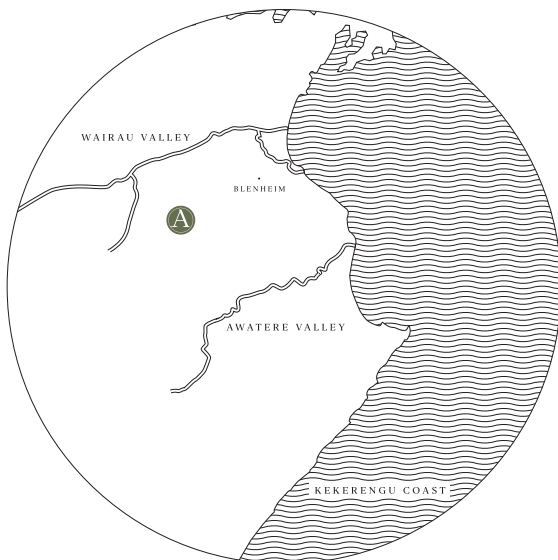
Soils: Soils Some of the oldest in Marlborough, tight clays based on glacial outwash. The chenin block has a steep clay hillside with a northern aspect.

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: 8th to 26th April, 2018.

WINEMAKING

The fruit was hand-picked, whole cluster pressed, and only the cuveé juice retained for fermentation in stainless steel and old barrels. The combination of cultured and wild yeast, fermentation on light grape solids and lees stirring has added texture to the palate, and interesting complexity to the nose. The delicate fruit handling has given the wine a racy and crisp structure. Bottled 20th November 2018.



Simon Waghorn - Winemaker
Waghorn Family Wines