



ASTROLABE

2021

WREKIN

CHENIN BLANC

VARIETY

chenin blanc

GRAPEGROWERS

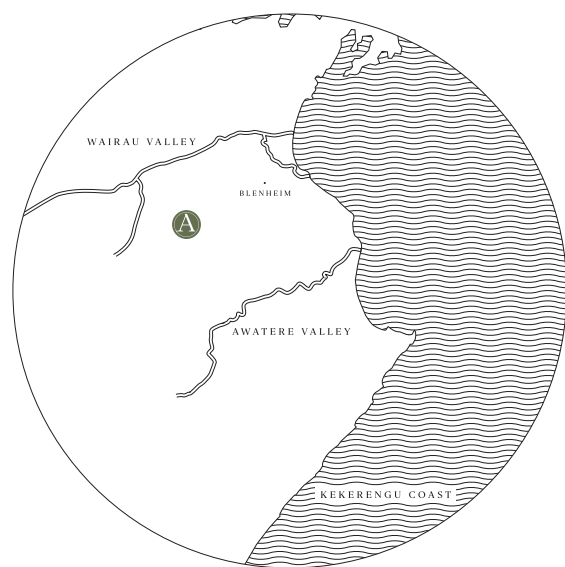
Grown at Wrekin Vineyard
by Jan and Andrew Johns.

LOCALITY

Wrekin Valley, Southern Valleys,
Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13%
Residual sugar	5.4 g/l
Total acidity	6.3 g/l
pH	3.13



VITICULTURE

Climate: The 2020–2021 growing season was warmer than normal, though cooler than two of the recent very warm years of vintages 2018 and 2019. Little rain fell from December to late March, and water deficit conditions prevailed. Cold and wet Spring flowering conditions resulted in fewer berries per bunch and significantly reduced yields — about 70% of normal. Above average sunshine and heat, coupled with the light crop, gave a record early harvest. The vine canopies survived the arid weather, largely due to the light fruit load, and fungal disease was largely non-existent. Wines from the vintage tend to have good concentration.

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: The 30th of March and 6th April, 2021.

WINEMAKING

The fruit was hand-picked, whole cluster pressed, and only the cuvéé 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 15th September, 2021.

Simon Waghorn - Winemaker
Waghorn Family Wines