# **ASTROLABE**

# 2020 WREKIN CHARDONNAY

### **VARIETY**

chardonnay

#### **GRAPEGROWERS**

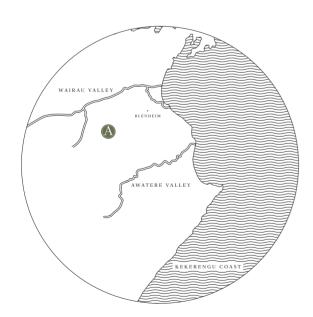
Grown at Wrekin Vineyard by Jan and Andrew Johns.

#### **LOCALITY**

Wrekin Valley, Southern Valleys, Marlborough, New Zealand.

## **SPECIFICATIONS**

Alcohol 13.4
Residual sugar 1.1 g/l
Total acidity 5.1 g/l
pH 3.31



# 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:** 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 2nd of April, 2020.

# WINEMAKING

The fruit was hand-picked and whole bunch pressed. Only the free-run juice was used, and this was fermented in French oak puncheons and barriques, using both select and wild yeast. Frequent bâtonnage, full malolactic fermentation and 9 months' barrel maturation have added to the texture and complexity. This wine is unfined.

Bottled 10th February, 2021.

Simon Waghorn - Winemaker Waghorn Family Wines