

# DURVILLE

## MARLBOROUGH CHARDONNAY 2022

### TECHNICAL NOTES

#### VARIETY

100% chardonnay.

#### GRAPEGROWERS

The van Asch and Waghorn families.

#### LOCALITY

Awatere Valley (57%), Wairau Valley (42%),  
Marlborough, New Zealand.

#### SPECIFICATIONS

|                |         |
|----------------|---------|
| Alcohol        | 13.0 %  |
| Residual sugar | 1.2 g/l |
| Total acidity  | 4.5 g/l |
| pH             | 3.58    |

#### HARVEST DATE

Between 22nd March and 1st April, 2022.

#### BOTTLING DATE

14th February, 2023.

### WINEMAKER'S NOTES

#### CLIMATE

An early budburst with warm weather through to a dry and sunny November. Rains in October and December set up the canopy for strong growth with some issues with fungal diseases. January was dry and helped reduce the mildew pressure. High February rain fall caused some botrytis issues while giving a helpful boost to the canopies. Berries sized-up with the available water, and the yields were enhanced. Although the vineyards were delicately poised regarding botrytis pressures, a dryish March and April allowed our fruit to attain targets for flavour and maturity in good condition.

#### SOILS

Free-draining, deep silt loam, some with greywacke alluvium and clay.

#### VINE MANAGEMENT

Standard trellis with vertical shoot positioning, pruned to two canes. Vines are trimmed closely, well tucked, cluster-thinned and lightly leaf plucked.

#### WINEMAKING

The fruit was hand-harvested and gently whole-cluster pressed. Free-run juice was fermented in oak barrels, using wild and cultured yeast strains and some retained grape solids. Malolactic fermentation ensued in the barrels. These traditional methods have added a nice creamy weight to the wine.

### TASTING NOTES

#### AROMA/BOUQUET

Complex citrus fruit, hazelnut meal, crème caramel and sweet oak vanillin.

#### PALATE

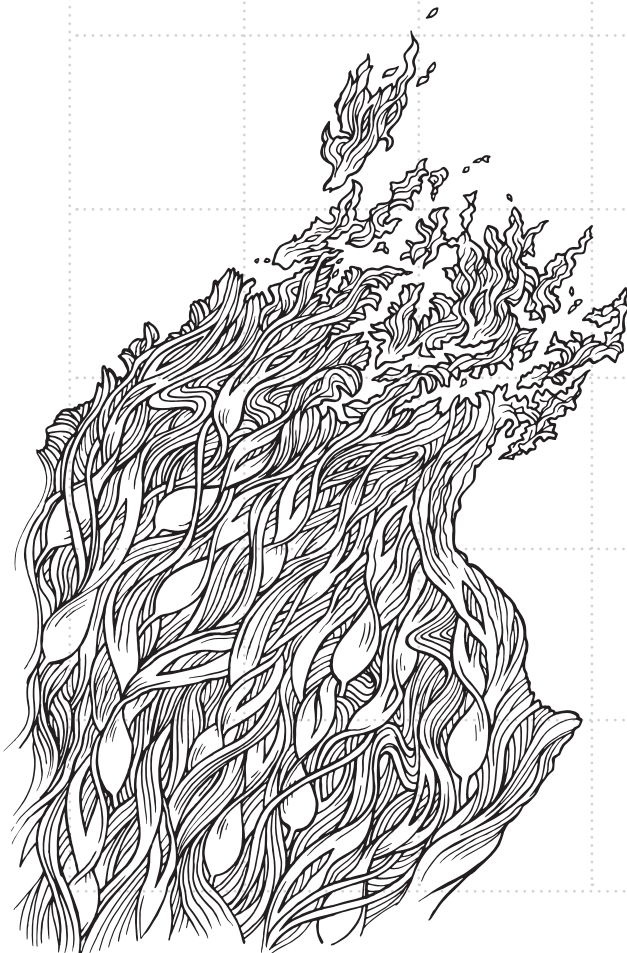
Full-bodied, with nectarine, honeydew melon, fine oak and a long ripe citrus finish.

#### FOOD PAIRING

Roasted hazelnuts, creamy pasta and poultry dishes, smoked salmon and miso-glazed eggplant with toasted sesame seeds.

#### SERVING TEMPERATURE

Lightly chilled.



197 Rapaura road, Marlborough

+643 577 6794

[admin@astrolabewines.co.nz](mailto:admin@astrolabewines.co.nz)

[astrolabewines.co.nz](http://astrolabewines.co.nz)