



Astrolabe

*Vineyards*

WREKIN® VINEYARD LATE HARVEST CHENIN BLANC 2013

**VARIETY**

100% Chenin Blanc.

**GRAPEGROWERS**

Grown by Andrew and Jan Johns on the Wrekin® Farm, Fairhall.

**LOCALITY**

Southern Valleys, Marlborough, NZ.

**SPECIFICATIONS**

Alcohol	11.5 %
Residual sugar	124 g/l
pH	3.69
Titrateable Acidity	6.9 g/l

**VITICULTURE**

**Climate** Climate A typical season in Marlborough, with a dry and mild harvest and growing degree days just above the long-term average. Spring rains, and less of the blustery summer winds, ensured plenty of groundwater and healthy vine canopies.

**Soils** Some of the oldest in the Marlborough, tight clays based on glacial outwash. The vineyard has a moderate slope, with a northern aspect.

**Vine Management** Standard trellis with pruning to two canes and low bud numbers, with vertical shoot positioning.

**Harvest Dates** 20th May, 2013.

**WINEMAKING**

The fruit was hand-picked and gently whole-cluster pressed. Fermentation was in stainless steel, with cultured yeast.

**TASTING NOTES**

**Colour/Appearance** Bright gold.

**Aroma/Bouquet** Dried tropical fruit and apricot, some candied peel and citrus blossom.

**Palate** Luscious weight without being cloying, soft acid length and lovely stonefruit and citrus curd flavours.

**Cellaring** Drinking well now, with the prospect of gathering palate weight and bouquet interest with bottle-age over the next five years.

**Suggested Foods** Ideal with citrus based cakes and desserts, and with a cheeseboard at the end of a meal.

**Serve** Chilled.

*Simon Waghorn*

Simon Waghorn, Winemaker.