



# ASTROLABE

## 2018 MARLBOROUGH CHARDONNAY

### VARIETY

100% chardonnay.

### GRAPEGROWERS

Grown in the vineyards of the Johns, Waghorn and van Asch families.

### LOCALITY

Wrekin Valley (47%), Grovetown (28%), Awatere Valley (25%), Marlborough, New Zealand.

### SPECIFICATIONS

Alcohol	13.00%
Residual sugar	1.3 g/l
Total acidity	4.7 g/l
pH	3.5

### 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.

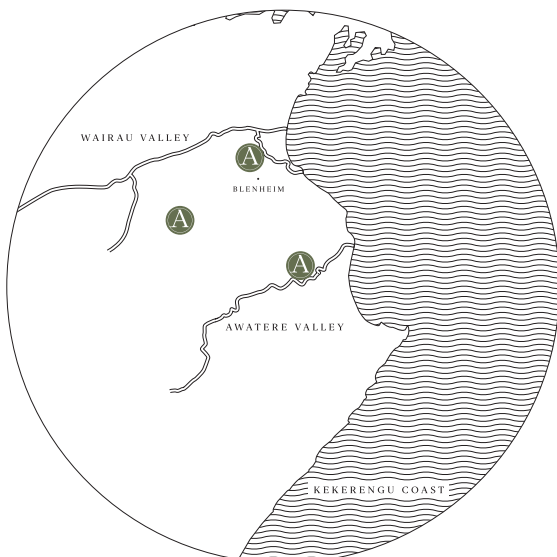
**Soils:** Largely grown on a free-draining silty loam, with some on the tight clays of a steeply sloping hillside.

**Vine Management:** Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, with minimal leaf plucking. Extensive fruit thinning enhances concentration of flavour.

**Harvest Date:** 8th and 15th April, 2018.

### 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 ten months' barrel maturation have added to the texture and complexity. This wine is unfiltered. Bottled 21st March, 2019.



  
Simon Waghorn, Winemaker  
Waghorn Family Wines