



ASTROLABE

2020

MARLBOROUGH

PINOT GRIS

VARIETY

100% pinot gris.

GRAPEGROWERS

Grown at Trelawne vineyard
by Guy and Jane Lissaman.

LOCALITY

Awatere Valley, Marlborough,
New Zealand.

SPECIFICATIONS

Alcohol	14.0%
Residual sugar	3.8 g/l
Total acidity	5.8 g/l
pH	3.04

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.

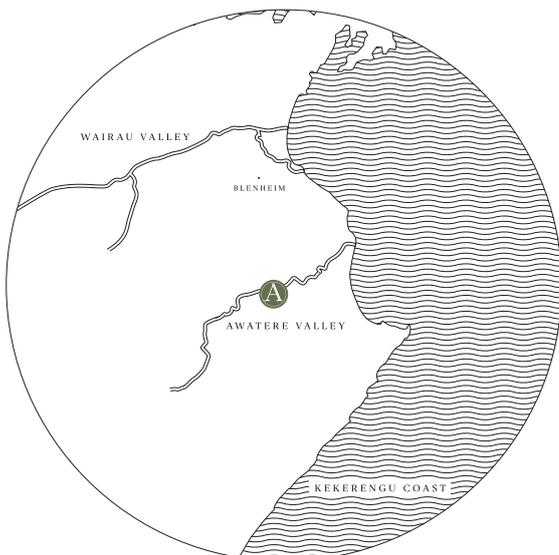
Soils: Mainly free-draining sandy or stony shallow silt loams and one site with deep loams including fragmented limestone.

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: Between the 26th and 29th of March.

WINEMAKING

Only the highest quality fraction of free-run juice has been used in this pinot gris, with most from whole-cluster pressed hand-picked bunches. This portion has been cool-fermented on light grape solids to add some round texture and flavour complexity. The balance of the wine is from night-time machine harvesting, where clear-settled juice has been fermented at low temperature to enhance aromatic intensity. Bottled 22nd July, 2020.




Simon Waghorn, Winemaker
Waghorn Family Wines