



# ASTROLABE

## 2019

# MARLBOROUGH CHARDONNAY

### VARIETY

100% chardonnay.

### GRAPEGROWERS

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

### LOCALITY

Awatere Valley (48%), Wrekin Valley (30%), Grovetown (22%), Marlborough, New Zealand.

### SPECIFICATIONS

Alcohol	13.50%
Residual sugar	2.1 g/l
Total acidity	5.0 g/l
pH	3.38

### VITICULTURE

**Climate:** The 2018-2019 growing season was warm and dry, with a shorter period between budburst and harvest than typical. Drought conditions prevailed pre-harvest, and some timely rain towards the end helped vine health and grape flavour development. Berry size was smaller and bunch weight less than the previous two seasons, and crop loads were well balanced to soils and vine vigour.

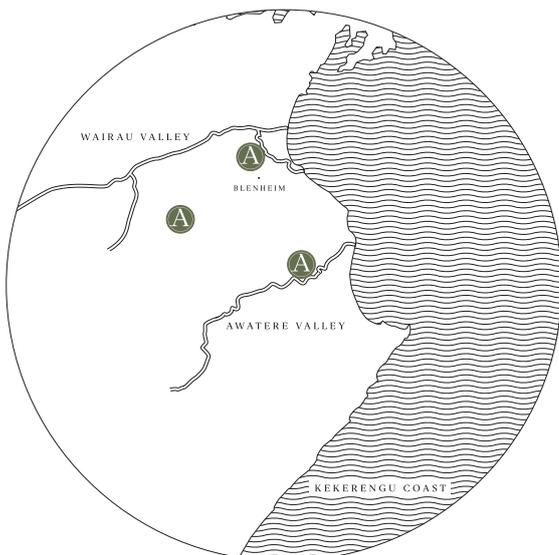
**Soils:** Largely grown on a free-draining silty loam, with some on the tight clays of a steeply sloping hillside.

**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:** Between 19th March and 2nd April, 2019.

### 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 unfinned. Bottled 12th February, 2020.



  
Simon Waghorn, Winemaker  
Waghorn Family Wines