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ASTROLABE

2024

MARLBOROUGH PINOT GRIS

VARIETY

Pinot gris

GRAPEGROWERS

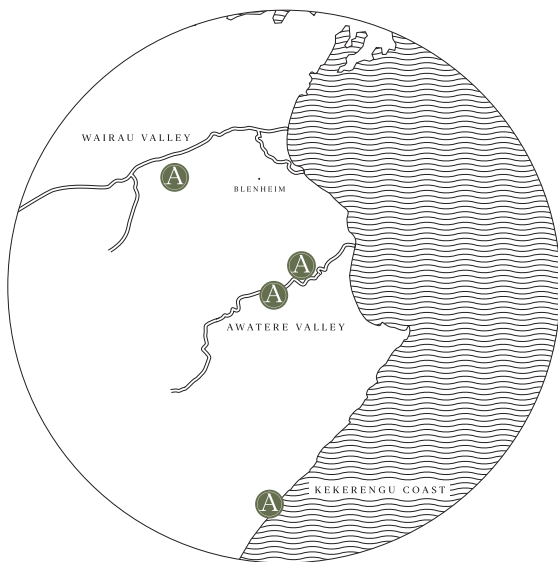
Grown in the vineyards of the Lissaman, Wilson, van Asch and Hammond families.

LOCALITY

Awatere Valley (75%), Kēkerengū Coast (14%), Southern Valleys (11%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	14.0%
Residual sugar	5.3 g/l
Total acidity	6.4 g/l
pH	3.27



VITICULTURE

Climate: Mean temperatures were average to well above average from September through to February 2024, with accumulated growing degree days over 10% higher than normal. Over the same period, rainfall was only 46% of normal, and soil water deficit was 46% higher. These dry conditions, and fewer berries on the bunches, meant fruit was entirely free of fungal disease at harvest. Lower bunch numbers and bunch weights lead to the harvest being amongst the smallest over the last ten years. The light crops helped the canopies survive the dry, and fruit flavour was excellent.

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 13th of March and the 6th of April, 2024.

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 2nd July, 2024.

Simon Waghorn - Winemaker
Waghorn Family Wines