



Astrolabe

*Vineyards*  
WREKIN<sup>®</sup> CHENIN BLANC  
2012

VARIETY

100% Chenin Blanc.

GRAPEGROWERS

Grown by Jan and Andrew Johns at the Wrekin<sup>®</sup> Vineyard.

LOCALITY

Southern Valleys, Marlborough, NZ.

SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	3.3 g/l
pH	3.151
Titrateable Acidity	7.3 g/l

VITICULTURE

Climate: A normal spring was followed by the coolest summer in years. Fortunately we were saved by an unusually warm and sunny autumn. The extended season, with longer hang time, has produced great intensity.

Soils: The soils are some of the oldest in the province, based on glacial outwash, and range from deep loams to tight clays on a steeply sloping hillside.

Vine Management: Standard trellis with pruning to two canes with vertical shoot positioning. The vines were in their second year of harvest.

Harvest Dates: 23rd April and 4th May, 2012.

WINEMAKING

The fruit was handpicked at 23.1 Brix, whole cluster pressed, and only the cuveé juice retained for fermentation in old barrels. The combination of wild yeast and fermentation on light grape solids, as well as lees stirring, has added texture to the palate and interesting complexity to the nose. The delicate fruit handling has given the wine a racy and crisp structure.

TASTING NOTES

Colour/Appearance: Pale white gold hue, with a hint of green.

Aroma/Bouquet: Apples and honeysuckle, with some light lemon-honey and a little vanilla from the oak.

Palate: Medium-bodied with a focussed mineral length, and flavours of crisp apple, lemon and peach.

Cellaring: Made to age gracefully over many years, further weight and honeyed flavours will result from cellaring.

The wine is fresh and crisp, and will hit peak drinking in 2014.

Suggested Foods: Summer salads, poultry and all seafood.

Serve chilled.

*Simon Waghorn*

Simon Waghorn, Winemaker

[www.astrolabewines.co.nz](http://www.astrolabewines.co.nz)