



Astrolabe

*Vineyards*

THE WREKIN® VINEYARD CHENIN BLANC 2014

**VARIETY**

100% Chenin Blanc.

**GRAPEGROWERS**

Grown by Jan and Andrew Johns at the Wrekin® Vineyard.

**LOCALITY**

Southern Valleys, Marlborough, NZ.

**SPECIFICATIONS**

Alcohol	13.0 %
Residual sugar	2.9 g/l
pH	3.36
Titrateable Acidity	6.1 g/l

**VITICULTURE**

**Climate** A very warm and early season in Marlborough, with growing degree days well above the long-term average. Occasional rain and less blustery wind in the lead-up to harvest ensured plenty of groundwater and healthy vine canopies. Dry weather prevailed until harvest.

**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, and some cluster thinning. The vines were in their fourth year of harvest.

**Harvest Dates** 13th May, 2014.

**WINEMAKING**

The fruit was handpicked, whole cluster pressed, and only the cuveé juice retained for fermentation in stainless steel and old barrels. The combination of cultured and wild yeast, fermentation on light grape solids and 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 red 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 2018.

**Suggested Foods** Summer salads, poultry and all seafood.

**Serve** Chilled.

*Simon Waghorn*

Simon Waghorn, Winemaker.