



Astrolabe

Vineyards

THE WREKIN® VINEYARD CHENIN BLANC 2016

VARIETY

100% Chenin Blanc.

GRAPEGROWERS

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

LOCALITY

Wrekin Valley, Southern Valleys, Marlborough, NZ.

SPECIFICATIONS

Alcohol	14.0 %
Residual sugar	1.5 g/l
pH	3.24
Titrateable Acidity	6.2 g/l

VITICULTURE

Climate Another very warm and dry season, with the second driest and the warmest since winegrowing commenced in Marlborough. Rain in January helped to size-up the berries to be larger than normal, despite the otherwise dry season. Warmth over the harvest months lowered the acid in the fruit at 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 seventh year of harvest.

Harvest Dates 17th and 21st April, 2016.

WINEMAKING

The fruit was handpicked, whole cluster pressed, and only the cuveé juice retained for fermentation in stainless steel and old French oak puncheons. The use 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. Bottled 19th October, 2016.

TASTING NOTES

Colour/Appearance White gold hue, with a hint of green.

Aroma/Bouquet Red apples, honeydew melon and honeysuckle, with some light lemon-honey and a little vanilla from the oak.

Palate Full-bodied with a focussed mineral length, and flavours of red apple, ripe lemon and melon.

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

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

Serve Chilled.

Simon Waghorn

Simon Waghorn, Winemaker.