ASTROLABE

2018 MARLBOROUGH PINOT GRIS

VARIETY

100% pinot gris.

GRAPEGROWERS

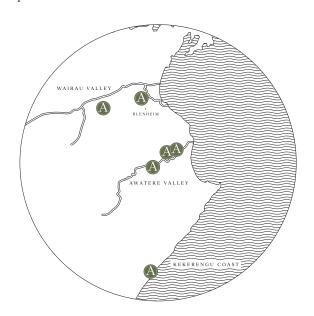
Grown in the vineyards of the van Asch, Hammond, Lissaman and Wilson families.

LOCALITY

Awatere Valley (73%), Waihopai Valley (17%), Kekerengu (10%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.50%
Residual sugar	$3.2\mathrm{g/l}$
Total acidity	6.1 g/l
На	3.39



VITICULTURE

Climate: The 2017-2018 growing season was the warmest since the first grapes were planted in Marlborough in 1973. Temperatures were 1.1 degrees over the long-term average. It was wetter than normal January through March and made tricky by three extended rain events. A dry period between late February and late March helped the grapes get through in reasonable condition, and the health of the canopies ensured good flavour development.

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 19th of March and 5th of April, 2018.

WINEMAKING

Only the highest quality fraction of freerun 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 18th March, 2019.

Simon Waghorn - Winemaker Waghorn Family Wines