ASTROLABE

2019 MARLBOROUGH PINOT GRIS

VARIETY

100% pinot gris.

GRAPEGROWERS

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

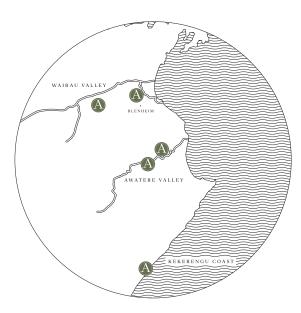
LOCALITY

Awatere Valley (60%), Waihopai Valley (33%) and Kekerengu Coast (6%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	
Residual sugar	
Total acidity	
pH	

14.00% 4.1 g/l 6.4 g/l 3.19



VITICULTURE

Climate: The 2018-2019 growing season was warm and dry, with a shorter period between budburst and harvest than typical. Drought conditions prevailed preharvest, and some timely rain towards the end helped vine health and grape flavour development. Berry size was smaller and bunch weight less than the previous two seasons, and crop loads were well balanced to soils and vine vigour.

Soils: Mainly free-draining sandy or stony shallow silt loams and one site with deep loams including fragmented limestone.

Vine Management: Standard trellis with vertical shoot positioning, pruned to two canes. Vines are trimmed closely, well tucked, and lightly leaf plucked.

Harvest Date: Between 14th March and 9th April, 2019.

WINEMAKING

Only the highest quality fraction of free-run juice has been used, with most from whole-cluster pressed hand-picked bunches. This portion has been coolfermented on light solids to add texture and flavour complexity. The balance of the wine is from night-time machine harvest, where clear-settled juice was fermented at low temperature to enhance aromatic intensity. Bottled 16th September, 2019.

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Simon Waghorn - Winemaker Waghorn Family Wines

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