



ASTROLABE

2018

MARLBOROUGH

PINOT NOIR

EST -
1996

197 RAPAURA RD
BLENHEIM 7223
MARLBOROUGH

+64 3 577 6794
ASTROLABEWINES.CO.NZ

N — Z

VARIETY

100% pinot noir.

GRAPEGROWERS

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

LOCALITY

Brancott Valley (35%), Waihopai Valley (23%), Awatere Valley (35%), Kekerengu Coast (10%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.50%
Residual sugar	<1 g/l
Total acidity	4.6 g/l
pH	3.78

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.

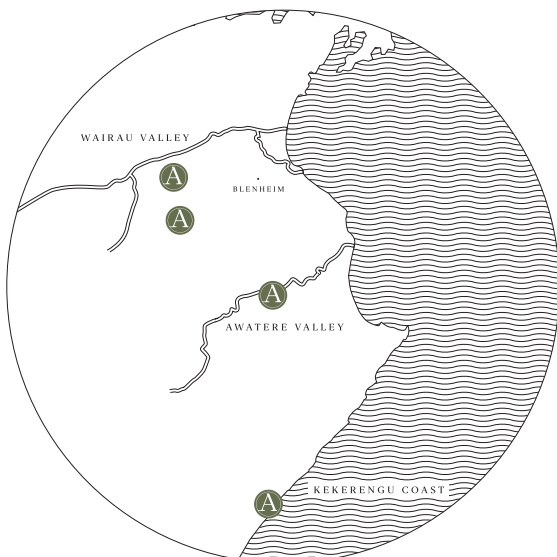
Soils: Free-draining silty loams terraces, some with limestone, and loess-based clay slopes.

Vine Management: Standard trellis, with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked and lightly leaf plucked. Cluster thinning is used to ensure light crops with evenly ripened and balanced fruit.

Harvest Date: Between 19th March and 10th April, 2018.

WINEMAKING

Hand-picked fruit was de-stemmed, crushed and cold soaked for five days then fermented at warm temperature with wild yeast in small open-top vats. Traditional submerging of the 'cap' by hand-plunging was followed by a light pressing. The pinot noir was then aged in French oak barriques for 10 months. Bottled 21st March, 2019.



Simon Waghorn - Winemaker
Waghorn Family Wines