



# ASTROLABE

## 2021

# MARLBOROUGH

# PINOT GRIS

### VARIETY

100% pinot gris.

### GRAPEGROWERS

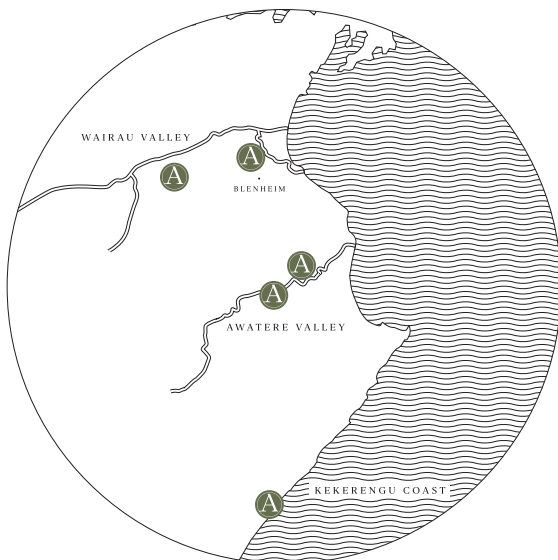
Grown in the vineyards of the Lissaman, van Asch, Wilson and Hammond families.

### LOCALITY

Awatere Valley (83%), Kēkerengū Coast (15%), Waihopai Valley (2%), Marlborough, New Zealand.

### SPECIFICATIONS

Alcohol	13.5%
Residual sugar	3.1 g/l
Total acidity	5.8 g/l
pH	3.27



### VITICULTURE

**Climate:** The 2020–2021 growing season was warmer than normal, though cooler than two of the recent very warm years of vintages 2018 and 2019. Little rain fell from December to late March, and water deficit conditions prevailed. Cold and wet Spring flowering conditions resulted in fewer berries per bunch and significantly reduced yields — about 70% of normal. Above average sunshine and heat, coupled with the light crop, gave a record early harvest. The vine canopies survived the arid weather, largely due to the light fruit load, and fungal disease was largely non-existent. Wines from the vintage tend to have good concentration.

**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:** 12th March to 1st April, 2021.

### WINEMAKING

Only the highest quality fraction of free-run 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 12th August, 2021.

Simon Waghorn - Winemaker  
Waghorn Family Wines