



ASTROLABE

2019

MARLBOROUGH

PINOT NOIR

EST -
1996

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ASTROLABEWINES.CO.NZ

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VARIETY

100% pinot noir.

GRAPEGROWERS

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

LOCALITY

Southern Valleys (55%), Awatere Valley (32%) and Kekerengu (13%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	14.00%
Residual sugar	<1 g/l
Total acidity	4.7 g/l
pH	3.78

VITICULTURE

Climate: The 2018-2019 growing season was warm and dry, with a shorter period between budburst and harvest than typical. Drought conditions prevailed pre-harvest, 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.

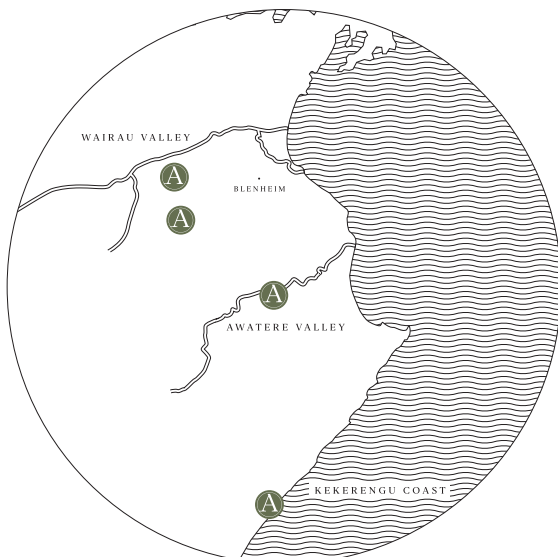
Soils: Free-draining silty loams from the undissected older terraces, some with limestone, and loess-based clay slopes.

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 14th March and 5th April, 2019.

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.




Simon Waghorn - Winemaker
Waghorn Family Wines