



Astrolabe

*Province*

## MARLBOROUGH CHARDONNAY 2013

### VARIETY

100% Chardonnay.

### GRAPEGROWERS

Grown at Astrolabe Farm and the Wrekin® vineyards.

### LOCALITY

Mid-Wairau and Southern Valleys, Marlborough, NZ.

### SPECIFICATIONS

Alcohol	13 %
Residual sugar	1 g/l
pH	3.38
Titrateable Acidity	5.7 g/l

### VITICULTURE

**Climate** A typical season in Marlborough, with a dry, mild harvest and growing degree days just above the long-term average. Spring rains, and less of the blustery summer winds, ensured plenty of groundwater and healthy vine canopies.

**Soils** Largely grown on a free-draining silty loam, with some on the tight clays of a steeply sloping hillside.

**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 Dates** 3rd to 13th April, 2013.

### WINEMAKING

The fruit was hand-picked, whole-bunch pressed and fermented in French oak barriques and puncheons, using both select and wild yeast while undergoing frequent bâtonnage. Full malolactic fermentation was followed by ten months barrel maturation, creating a wine with texture and complexity.

### TASTING NOTES

**Colour/Appearance** Mid straw gold.

**Aroma/Bouquet** Full ripe melon and dried stone fruits and fig, light nut meal and brûlée notes, with some light leesiness.

**Palate** A wine of gentle creaminess and elegant texture, with tropical and stonefruit flavours, pleasing weight and long, dry finish.

**Cellaring** I think the wine will be at its best drinking after two year's bottle age in early 2016. The wine was bottled 27th February, 2014, and is already drinking very well.

**Suggested Foods** Great with poultry, pork and light game, creamy seafood and pasta dishes, mushroom risotto, and paella.

**Serve** Cool room temperature.

*Simon Waghorn*

Simon Waghorn, Winemaker.