



Astrolabe

*Province*

MARLBOROUGH CHARDONNAY 2014

#### 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	2.1 g/l
pH	3.34
Titrateable Acidity	5.0 g/l

#### VITICULTURE

**Climate** A very warm and early season in Marlborough, with growing degree days well above the long-term average. Occasional rain and less blustery wind in the lead-up to harvest ensured plenty of groundwater and healthy vine canopies. Dry weather through early harvest gave way to rain at the end, after all the chardonnay was in.

**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** 26<sup>th</sup> March to 10<sup>th</sup> April, 2014.

#### 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 near its best drinking after two year's bottle age, and age gracefully thereafter. The wine was bottled 6<sup>th</sup> March, 2015, 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.