



Astrolabe

Province

MARLBOROUGH CHARDONNAY 2016

VARIETY

100% Chardonnay.

GRAPEGROWERS

Grown at the Wrekin® and Astrolabe Farm vineyards.

LOCALITY

Lower-Wairau and Southern Valleys, Marlborough, NZ. Astrolabe Farm is my home vineyard in the lush Grovetown sub-region. The Johns family grow their Chardonnay in the Wrekin Valley which is a tributary of the Fairhall/Brancott Valley.

VITICULTURE

Climate Another very warm and dry season, with the second driest and the warmest since winegrowing commenced in Marlborough. Rain in January helped to size-up the berries to be larger than normal, despite the otherwise dry season. Warmth over the harvest months lowered the acid in the fruit at harvest.

Soils Half the grapes are grown on a free-draining silty loam, and half 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. Both vineyards are managed organically and are in conversion for certification. The vines at Astrolabe Farm are 30 years old and dry-farmed, I have been making chardonnay off these vines since 1997.

Harvest Dates 23rd March to 8th April, 2016.

WINEMAKING

The fruit was hand-picked, and whole-bunch pressed. Only the free-run juice was used, and this was fermented in French oak puncheons and barriques, using both select and wild yeast. Frequent bâtonnage, full malolactic fermentation and ten months' barrel maturation have added to the texture and complexity. This wine is unfinned.

SPECIFICATIONS

Alcohol	13 %
Residual sugar	1.1 g/l
pH	3.26
Titrateable Acidity	5.1 g/l

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 8th March, 2017, 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, Winemaker.