



Astrolabe

Vineyards

THE WREKIN® VINEYARD CHENIN BLANC 2013

VARIETY

100% Chenin Blanc.

GRAPEGROWERS

Grown by Jan and Andrew Johns at the Wrekin® Vineyard.

LOCALITY

Southern Valleys, Marlborough, NZ.

SPECIFICATIONS

Alcohol	12.5 %
Residual sugar	1.5 g/l
pH	3.43
Titrateable Acidity	6.4 g/l

VITICULTURE

Climate A typical season in Marlborough, with a dry and 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 The soils are some of the oldest in the province, based on glacial outwash, and range from deep loams to tight clays on a steeply sloping hillside.

Vine Management Standard trellis with pruning to two canes with vertical shoot positioning, and some cluster thinning. The vines were in their third year of harvest.

Harvest Dates 19th and 30th April, 2013.

WINEMAKING

The fruit was handpicked at 22.8 Brix, whole cluster pressed, and only the cuvée juice retained for fermentation in old barrels. The combination of wild yeast and fermentation on light grape solids, as well as lees stirring, has added texture to the palate and interesting complexity to the nose.

TASTING NOTES

Colour/Appearance Pale white gold hue, with a hint of green.

Aroma/Bouquet Apples, white peach and honeysuckle, with some light lemon-honey and a little vanilla from the oak.

Palate Medium-bodied with a focussed mineral length, and flavours of green apple, white peach and lemony crème brûlée.

Cellaring Made to age gracefully over many years, further weight and honeyed flavours will result from cellaring. The wine is dry and crisp, and will hit peak drinking within the next few years.

Suggested Foods Summer salads, poultry and all seafood.

Serve Chilled.

Simon Waghorn

Simon Waghorn, Winemaker.