



ASTROLABE

2023

MARLBOROUGH CHARDONNAY

VARIETY

Chardonnay

GRAPEGROWERS

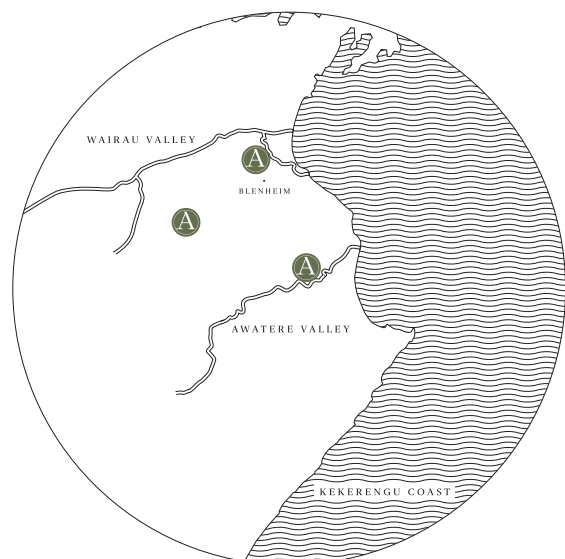
Grown in the vineyards of the van Asch, Waghorn and Johns families.

LOCALITY

Awatere Valley (67%), Wairau Valley (20%), Southern Valleys (13%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.5%
Residual sugar	1 g/l
Total acidity	5.9 g/l
pH	3.4



VITICULTURE

Climate: After a wet winter, spring was drier and warmer than normal, but regular rain events kept vines growing and in good health. Budburst was very good, and bunch numbers per vine were ahead of the long-term average. Through late spring and summer wet and humid conditions prevailed, and the outlook was for a difficult harvest period with high fungal disease potential. Late summer and autumn were very good, with sunny and dry weather that helped the harvest come through in very good condition and about a week later than recent seasons.

Soils: Free-draining stony alluvium.

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 Date: Between the 28th of March and the 15th of April, 2023.

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 9 months' barrel maturation have added to the texture and complexity. This wine is unfinned.

Bottled 22nd February, 2024.


Simon Waghorn - Winemaker
Waghorn Family Wines