



# ASTROLABE

## 2022

### WREKIN LATE HARVEST CHENIN BLANC

#### VARIETY

chenin blanc

#### GRAPEGROWERS

Grown at Wrekin Vineyard  
by Jan and Andrew Johns.

#### LOCALITY

Wrekin Valley, Southern Valleys,  
Marlborough, New Zealand.

#### SPECIFICATIONS

Alcohol	11%
Residual sugar	119 g/l
Total acidity	7.1 g/l
pH	3.66

#### VITICULTURE

**Climate:** An early budburst with warm weather through to a dry and sunny November. Rains in October and December set up the canopy for strong growth with some issues with fungal diseases. January was dry and helped reduce the mildew pressure. High February rain fall caused some botrytis issues while giving a helpful boost to the canopies. Berries sized-up with the available water, and the yields were enhanced. Although the vineyards were delicately poised regarding botrytis pressures, a dryish March and April allowed our fruit to attain targets for flavour and maturity in good condition.

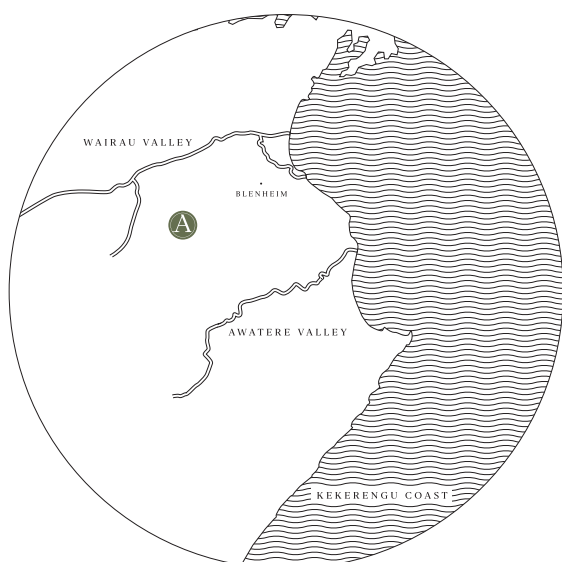
**Soils:** Some of the oldest in Marlborough, tight clays based on glacial outwash. The chenin block has a steep clay hillside with a northern aspect.

**Vine Management:** Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, and leaf plucking is minimal. Cluster thinning is used to ensure light crops, evenly ripened and balanced fruit.

**Harvest Date:** 20th of April, 2022.

#### WINEMAKING

The fruit was hand-picked and gently whole-cluster pressed. Fermentation was in stainless steel, with cultured yeast. Bottled 3rd August, 2022.



Simon Waghorn - Winemaker  
Waghorn Family Wines