



# ASTROLABE

## 2023

# MARLBOROUGH PINOT GRIS

### VARIETY

Pinot gris

### GRAPEGROWERS

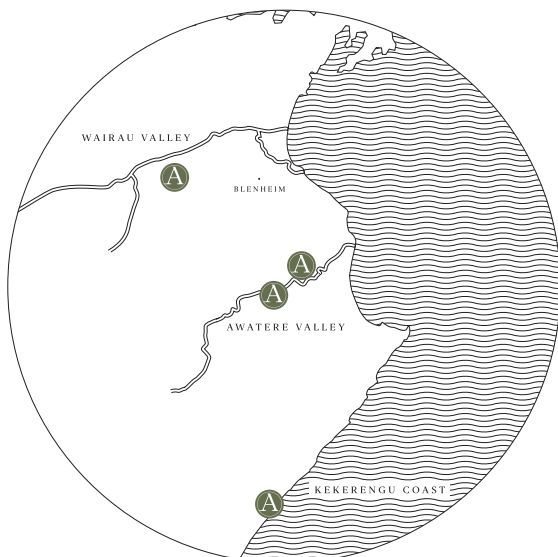
Grown in the vineyards of the Lissaman, Hammond, van Asch and Wilson families.

### LOCALITY

Awatere Valley (53%), Southern Valleys (27%), Kēkerengū Coast (20%), Marlborough, New Zealand.

### SPECIFICATIONS

Alcohol	14.0%
Residual sugar	5.6 g/l
Total acidity	6.3 g/l
pH	3.3



### 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:** Mainly free-draining sandy or stony shallow silt loams and one site with deep loams including fragmented limestone.

**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 23rd of March and the 8th of April, 2023.

### WINEMAKING

Only the highest quality fraction of free-run juice has been used in this pinot gris, with most from whole-cluster pressed hand-picked bunches. This portion has been cool-fermented on light grape solids to add some round texture and flavour complexity. The balance of the wine is from night-time machine harvesting, where clear-settled juice has been fermented at low temperature to enhance aromatic intensity.

Bottled 19th July, 2023.

Simon Waghorn - Winemaker  
Waghorn Family Wines