

## 2018 Marlborough Chardonnay

Astrolabe, Marlborough, New Zealand

### Product details

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<b>Vintage:</b>	2018	<b>Drinking:</b>	
<b>Producer:</b>	Astrolabe	<b>Alcohol:</b>	
<b>Region:</b>	Marlborough	<b>Variety:</b>	Chardonnay
<b>Country:</b>	New Zealand		

### Reviews

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*"Complex, sophisticated, pure, ripe and very enticing bouquet. Aromas and flavours of apple and grapefruit, white peach and white apricot then apple. There's a natural fruit spice quality, sea breeze scent and youthful impact from the intensity and use of oak. Delicious, weighty, engaging and fresh on the palate. Flavours mirror the bouquet with near full-bodied texture, some fine tannins and plenty of acidity for structure and breadth. A long finish, this wine is complex as well as delicious, will cellar and age well for the next 2-3 years. Best drinking from mid to late 2023 through 2030+."*

**95 points "EXCELLENT". Cameron Douglas, Master Sommelier**

*"Light, fresh, seamless Chardonnay, with an initial hint of seductive sweetness leading to a delicately dry finish. Citrus, white peach, ginger and nutty yeast lees flavours bask in a little alcohol warmth. A silken-textured, fruit-focused chardonnay. Drink 2022 to 2025."*

**90 points "HIGH QUALITY", Bob Campbell, Master of Wine, The Real Review**

### About the producer

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Named after a 19th-century explorer's ship, Astrolabe is Simon and Jane Waghorn's voyage into winemaking exploration in New Zealand's Marlborough region and is now 100% family-owned. The family-owned estate is rightly celebrated for wines that express the variety of their soil and the nuances of their terroir: from the Wairau and Awatere Valleys to the Kekerengu Coast. Astrolabe wines reflect the Waghorn's innovative treatment of specific parcels and winemaking process to capture undiscovered qualities of individual grape varieties, resulting in some of the most pure and elegant wines from the region.

