



Astrolabe

Province

MARLBOROUGH SAUVIGNON BLANC 2016

VARIETY

100% Sauvignon Blanc.

GRAPEGROWERS

Grown in the vineyards of the Lissaman, van Asch, Jones, Hammond, Halliday, Wilson, Trolove and Rose families.

LOCALITY

Central southern (40%) and lower northern (16%) Awatere Valley, Southern Valleys (17%), Wairau Valley (14%) and Kekerengu Coast (13%) Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	1.1 g/l
pH	3.39
Titrateable Acidity	6.4 g/l

VITICULTURE

Climate Another very warm and dry season, with the second driest and the warmest since winegrowing commenced in Marlborough. Rain in January helped to size-up the berries to be larger than normal, despite the otherwise dry season. Warmth over the harvest months lowered the acid in the fruit at harvest.

Soils Free-draining stony, silty loam, with some vineyards having clay or limestone content.

Vine Management Standard trellis, with pruning to two to four canes, and vertical shoot positioning. Vines are trimmed closely, well tucked and lightly leaf plucked.

Harvest Dates Between 2nd April and 28th April, 2016.

WINEMAKING

The fruit was machine harvested in cool evening conditions, de-stemmed and lightly pressed with minimal skin contact. Clear, cold-settled juice was fermented in stainless steel vats at low temperatures, using neutral wine yeast strains to allow the powerful fruit flavours to dominate.

TASTING NOTES

Colour/Appearance Pale straw with green highlights.

Aroma/Bouquet Lemon grass, lime peel and passionfruit, with background notes of white currant and red pepper.

Palate Medium-bodied with white peach, tropical fruits and citrus flavours, and a dry mineral finish.

Cellaring Very enjoyable when young and fresh, and with the potential to age gracefully.

Suggested Foods Fresh, leafy green salads, seafood of all types, and dishes with lifted aromatic herbs.

Serve Chilled.

Simon Waghorn

Simon Waghorn, Winemaker.