



Astrolabe

Voyage

MARLBOROUGH SAUVIGNON BLANC
2009

VARIETY

100% Sauvignon Blanc.

GRAPEGROWERS

Grown by the van Asch, Lissaman, Jones, and Saunders families.

LOCALITY

Awatere, Brancott, Wairau and Kekerengu, Marlborough, NZ.

SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	2.8 g/l
pH	3.38
Titrateable Acidity	7.7 g/l

VITICULTURE

Climate A warm mild spring resulted in an ideal flowering and an even fruit set. Extended dry periods during the season coupled with intermittent rainfall at key times resulted in a perfect canopy and fruit development.

Soils Free-draining stony, silty loam.

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

Harvest Dates Between the 29th of March and the 20th of April 2009.

WINEMAKING

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

TASTING NOTES

Colour/Appearance Pale straw with green highlights.

Aroma/Bouquet Powerful gooseberry, white currant, red capsicum, passionfruit and lime peel aromas.

Palate Medium to full-bodied with strong gooseberry, passionfruit and currant flavours, a hint of freshly-cut red capsicum, and a refreshingly smooth lingering and crisp finish.

Cellaring Best enjoyed when young and fresh, but has the potential to age gracefully until early 2011.

Suggested Foods Summer salads, Thai noodles, seafood and, especially, green-lipped mussel dishes.

Serve Chilled

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz