



Astrolabe

Vineyards
TAIHOA SAUVIGNON BLANC
2010

VARIETY

100% Sauvignon Blanc

GRAPEGROWERS

Anna and Paddy Trolove at Taihoa Farm, Kekerengu, Marlborough.

LOCALITY

Kekerengu Coast, Marlborough, NZ

SPECIFICATIONS

Alcohol: 13.1 %

Residual sugar: 3.0 g/L

pH: 3.21

Titrateable Acidity: 7.1 g/L

VITICULTURE

Climate A warm early spring in Kekerengu caused very early bud-burst. Late spring and early summer were dominated by sea fogs, cold temperatures, and low growing degree days. This slowed down cell division, causing smaller than normal berry size. Harvest was very late.

Soils Free-draining stony, silty loam, with some fragmented limestone.

Vine Management Standard trellis with pruning to two canes with vertical shoot positioning. Vines are trimmed closely, well tucked, with extensive shoot thinning, bunch thinning and leaf plucking to delay ripening and increase exposure of the fruit for flavour development and acid reduction.

Harvest Dates 22 April, 2010

WINEMAKING

The fruit was handpicked at 23.6 Brix, whole cluster pressed, and only the cuvéé juice retained for fermentation in old barrels. The combination of wild yeast and fermentation on light grape solids, as well as lees stirring, has added texture and interesting complexity to the nose. The delicate fruit handling has given the wine a racy and crisp structure.

TASTING NOTES

Colour/Appearance Lemon gold

Aroma/Bouquet Fresh-cut passionfruit, lime curd, currant leaf and brioche.

Palate Powerful passionfruit, guava and limoncello flavours, and a chalky, mineral texture.

Cellaring This wine will continue to develop rewarding flavour and bottle complexity with ageing.

Suggested Foods Seafood of all types (especially oysters), leafy summer salads, or as an aperitif.

Serve at a light chill.

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz