



DURVILLEA
BY ASTROLABE

MARLBOROUGH
SAUVIGNON BLANC

“Along our shores holding fast to the
rocks at low tide is the seaweed
Durvillea, named after the captain of the
Astrolabe, Dumont D’Urville. Known as
bull kelp or rimurapa, ever since I
studied seaweed at University it has been
for me the quintessence of our wild
coast.”

Simon Waghorn – Winemaker

DURVILLEA

2014 SAUVIGNON BLANC

VARIETY

100 Sauvignon Blanc.

GRAPEGROWERS

The van Asch, Hammond, Rose, Jones and Lissaman families.

LOCALITY

Awatere Valley (51%), Wairau Valley (32%), Waihopai Valley (17%), Marlborough, NZ.

SPECIFICATIONS

| | |
|---------------------|---------|
| Alcohol | 13.0% |
| Residual sugar | 2.5 g/l |
| pH | 3.32 |
| Titrateable Acidity | 6.8 g/l |

VITICULTURE

Climate A very warm and early season in Marlborough, with growing degree days well above the long-term average. Occasional rain and less blustery wind in the lead-up to harvest ensured plenty of groundwater and healthy vine canopies. Dry weather through early harvest gave way to rain at the end.

Soils Free-draining stony, silt and sandy loams from a greywacke alluvium.

Vine Management Standard trellis with vertical shoot positioning, pruned to 2, 3 or 4 canes, depending on site capacity. Vines are trimmed closely, well tucked and lightly leaf plucked.

Harvest Dates Between the 31st March and 14th April, 2014.

WINEMAKING

The fruit was machine harvested during the cooler evening hours and immediately transported to the winery. Once there, it was de-stemmed and gently pressed to maximise the flavours of the fruit. Cool juice was then racked for clarity, and fermented at low temperature with select yeast strains to retain the vibrancy of the fresh fruit flavours.
1st Bottling: 26th June, 2014.

TASTING NOTES

Colour/Appearance Pale lemon-straw with green highlights.

Aroma/Bouquet Lime zest, gooseberry, sweet straw and black currant leaf.

Palate Medium-bodied with white stone fruit, gooseberry and lime flavours, mineral texture and long, crisp and clean finish.

Cellaring This wine is ready now, and will remain at peak drinking over the next 3 years.

Suggested Foods Leafy summer salads, Pacific Rim and Thai-style cuisine featuring aromatic herbs such as mint and coriander, as well as fresh oysters and seafood of all types.

Serve Chilled.

Winemaker Simon Waghorn