



Astrolabe

*Province*

## MARLBOROUGH SAUVIGNON BLANC 2012

### VARIETY

100% Sauvignon Blanc.

### GRAPEGROWERS

Grown by the Lissaman, Rose, van Asch, Saunders, Wilson, Hammond, Jones and Trolove families.

### LOCALITY

Awatere Valley, Wairau Valley, and Kekerengu Coast, Marlborough, NZ.

### SPECIFICATIONS

Alcohol	13.5%
Residual sugar	2.6 g/l
pH	3.45
Titrateable Acidity	8.0 g/l

### VITICULTURE

**Climate** A normal spring was followed by the coolest summer in years. Fortunately, we were saved by an unusually warm and sunny autumn. The extended season, with longer 'hang' time, has produced great intensity

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

**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 18th April to the 8th May, 2012.

### 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 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** Lemon grass, lime peel and elderflower, with background notes of white currant and red pepper.

**Palate** Medium-bodied with currant, gooseberry and citrus flavours, and a dry mineral finish.

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

**Suggested Foods** Summer salads, poultry and all seafood, especially green-lipped mussels.

**Serve** Chilled.

*Simon Waghorn*

Simon Waghorn, Winemaker.