



Astrolabe

Province

MARLBOROUGH SAUVIGNON BLANC 2013

VARIETY

100% Sauvignon Blanc.

GRAPEGROWERS

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

LOCALITY

Awatere, Waihopai and Wairau Valleys, and the Kekerengu Coast, Marlborough, NZ.

SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	3.0 g/l
pH	3.34
Titrateable Acidity	7.2 g/l

VITICULTURE

Climate A typical season in Marlborough, with a dry and mild harvest and growing degree days just above the long-term average. Spring rains, and less of the blustery summer winds, ensured plenty of groundwater and healthy vine canopies.

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 3rd to the 18th April, 2013.

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 white peach, 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.