



Astrolabe

Province

MARLBOROUGH SAUVIGNON BLANC 2014

VARIETY

100% Sauvignon Blanc.

GRAPEGROWERS

Grown in the vineyards of the van Asch, Lissaman, Hammond, Rose, Jones, Trolove and Saunders families.

LOCALITY

Lower northern (41%) and central southern (25%) Awatere Valley, middle Wairau (15%), Southern Valleys (14%) and Kekerengu Coast (5%) Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13 %
Residual sugar	3.0 g/l
pH	3.38
Titrateable Acidity	6.7 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, silty loam, with some vineyards having clay or limestone content.

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

Harvest Dates Between 31st March and 15th April, 2014.

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, 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.