



Astrolabe

Valleys

AWATERE VALLEY SAUVIGNON BLANC

2013

VARIETY

100% Sauvignon Blanc.

GRAPEGROWERS

Grown at Lissaman's Trelawne Vineyard contour block, and the van Asch's River block and Burtergill blocks.

LOCALITY

Central-southern, and lower-northern Awatere Valley, Marlborough, NZ.

SPECIFICATIONS

Alcohol	13.5%
Residual sugar	2.0 g/l
pH	3.41
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 Forty-two percent grown on gently undulating, moderately well drained deep silt loam soils of the old loess from the dissected high terraces, and fifty-eight percent from well drained moderately deep sandy loam of greywacke alluvium.

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 9th to 14th 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 Blackcurrant leaf, lime zest, lemongrass and elderflower.

Palate Medium-bodied with white currants and citrus, dried herbs and a dry, savoury and weighty finish.

Cellaring Best enjoyed when young and fresh, but has the potential to age gracefully until early 2015.

Suggested Foods Summer salads, salmon, seafood and, especially, with green-lipped mussels.

Serve Chilled.

Simon Waghorn

Simon Waghorn, Winemaker.