



Astrolabe

Valleys

AWATERE VALLEY SAUVIGNON BLANC 2016

VARIETY

100% Sauvignon Blanc.

GRAPEGROWERS

Grown at the Lissaman 'Trelawne' and Jones 'River' vineyards.

LOCALITY

Lower Dashwood and central southern Awatere Valley, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	<1.0 g/l
pH	3.27
Titrateable Acidity	6.4 g/l

VITICULTURE

Climate Another very warm and dry season, with the second driest and the warmest since winegrowing commenced in Marlborough. Rain in January helped to size-up the berries to be larger than normal, despite the otherwise dry season. Warmth over the harvest months lowered the acid in the fruit at harvest.

Soils Grown on gently undulating well drained deep silt loams, and moderately deep sandy loams of greywacke alluvium.

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 11th and 15th April, 2016.

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 Blackcurrant leaf, lime zest, lemongrass and elderflower.

Palate Medium-bodied with white currants and preserved lemon, fresh herbs and a dry, savoury and weighty finish.

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

Suggested Foods Summer salads, salmon, seafood, including green-lipped mussels.

Serve Chilled.

Simon Waghorn, Winemaker.