



Astrolabe

*Discovery*

## KEKERENGU COAST SAUVIGNON BLANC

2010

### VARIETY

100% Sauvignon Blanc

### GRAPEGROWERS

Grown in the Taihoa Vineyard and Sleepers Vineyard of the Kekerengu Coast sub-region of Marlborough.

### LOCALITY

100% Kekerengu Coast, Marlborough, NZ

### SPECIFICATIONS

Alcohol: 13.0%

Residual sugar: 1.2g/l

pH: 3.39

Titrateable Acidity: 8.1g/l

### VITICULTURE

**Climate** A warm early spring in Kekerengu caused very early bud-burst. Late spring and early summer were dominated by sea fogs, cold temperatures, and low growing degree days. This slowed down cell division, causing smaller than normal berry size. Harvest was very late.

**Soils** Free-draining stony, silty loam with some limestone.

**Vine Management** Standard trellis with vertical shoot positioning, pruned to a maximum of four canes. Vines are trimmed closely, well tucked, with minimal leaf plucking.

**Harvest** Date 17th, 23rd and 29th April, 2010.

### 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 a stainless steel vat at low temperature and using a neutral wine yeast strain to allow the distinctive fruit flavours to dominate.

### TASTING NOTES

**Colour/Appearance** Pale straw with green highlights.

**Aroma/Bouquet** Citrus pith and lime and grapefruit zest with a whiff of jasmine tea or honeysuckle, fennel and tarragon.

**Palate** Medium bodied wine with flinty, almost salty notes, currant flavours and a dry finish.

**Cellaring** Best enjoyed when young and fresh, but has the potential to age gracefully until early 2012

**Suggested Foods** Raw oysters, rocket salads, smoked salmon and seafood of all types

**Serve** Chilled

*Simon Waghorn*

Simon Waghorn, Winemaker

[www.astrolabewines.co.nz](http://www.astrolabewines.co.nz)