



Astrolabe

Valleys

KEKERENGU COAST SAUVIGNON BLANC 2011

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 %
Residual sugar	1.0 g/l
pH	3.41
Titrateable Acidity	7.0 g/l

VITICULTURE

Climate The early growing season had useful rains and few winds, aiding grapevine health. The ripening period was dry and mild, allowing balanced acidity and good flavours at moderate sugar levels.

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

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

Harvest Dates 9th to 24th April, 2011.

WINEMAKING

The fruit was machine harvested in cool 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. A small portion of hand-picked, high solids and wild barrel ferment wine was blended in to add subtle texture and complexity.

TASTING NOTES

Colour/Appearance Pale gold with green highlights.

Aroma/Bouquet Lime rind and pink grapefruit, ripe gooseberries, lemongrass and lemon balm.

Palate Full bodied, round, concentrated wine with some green tropical fruit and peach, and a crisp, dry finish.

Cellaring Best enjoyed after a year's bottle age, but has the potential to develop gracefully through 2014 and beyond.

Suggested Foods Raw oysters, shellfish, lobster and crab, rocket salads, sashimi and ceviche.

Serve Chilled.

Simon Waghorn

Simon Waghorn, Winemaker.