



Astrolabe

Valleys

KEKERENGU COAST SAUVIGNON BLANC 2012

VARIETY

100% Sauvignon Blanc.

GRAPEGROWERS

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

LOCALITY

100% Kekerengu Coast, Marlborough, NZ.

SPECIFICATIONS

Alcohol	13 %
Residual sugar	2.4 g/l
pH	3.53
Titrateable Acidity	7.9 g/l

VITICULTURE

Climate A normal spring was followed by the coolest summer in years. Fortunately, we were saved by an unusually warm and sunny autumn. The extended season, with longer 'hang' time, has produced great intensity.

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 g.

Harvest Dates Between the 1st to 8th May, 2012.

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 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 Greengage plum and pink grapefruit, ripe gooseberries, lemon curd and lemon balm.

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

Cellaring We suggest allowing a year or more bottle age, but has the potential to develop gracefully for many years.

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

Serve Chilled.

Simon Waghorn

Simon Waghorn, Winemaker.