



Astrolabe

Experience
TAIHOA SAUVIGNON BLANC
2009

VARIETY

100% Sauvignon Blanc

GRAPEGROWERS

Anna and Paddy Trolove at Taihoa Farm, Kekerengu, Marlborough.

LOCALITY

Kekerengu Coast, Marlborough, NZ

SPECIFICATIONS

Alcohol	13.0%
Residual sugar	2.8 g/L
pH	3.22
Titrateable Acidity	7.4 g/L

VITICULTURE

Climate A mild spring resulted in an ideal flowering and an even fruit set. Extended dry periods during the growing season coupled with useful rainfall at the key time of pre-veraison resulted in a perfect canopy for fruit development. The later stages of harvest were cool and dry.

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

Vine Management Standard trellis with pruning to two canes with vertical shoot positioning. Vines are trimmed closely, well tucked, with extensive shoot thinning, bunch thinning and leaf plucking to delay ripening and increase exposure of the fruit for flavour development and acid reduction.

Harvest Date 29th March, 2009.

WINEMAKING

The fruit was handpicked at 23.3 Brix, whole cluster pressed, and only the cuveé juice retained for fermentation in old barrels. The combination of wild yeast and fermentation on light grape solids, as well as lees stirring, has added texture and interesting complexity to the nose. The delicate fruit handling has given the wine a racy and crisp structure.

TASTING NOTES

Colour/Appearance Lemon gold

Aroma/Bouquet Lime rind and gooseberry, with a hint of white currant, and interesting leesy nuances.

Palate Focussed citrus and currant flavours, and a tight, mineral texture.

Cellaring This wine will continue to develop rewarding flavour and bottle complexity with ageing.

Suggested Foods Seafood of all types (especially oysters), leafy summer salads, or as an aperitif.

Serve at a light chill.

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz