



Astrolabe

Vineyards

TAIHOA SAUVIGNON BLANC

2011

VARIETY

100% Sauvignon Blanc

GRAPEGROWERS

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

LOCALITY

Kekerengu Coast, Marlborough, NZ

SPECIFICATIONS

Alcohol: 14.0 %

Residual sugar: 2.3 g/L

pH: 3.22

Titrateable Acidity: 6.2 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 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 Dates 9th April, 2011.

WINEMAKING

The fruit was handpicked at 24 Brix, whole cluster pressed, and only the cuveé juice retained for fermentation in old barrels. The combination of wild yeast, fermentation on light grape solids, malolactic fermentation and 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 Light passionfruit, greengage plum, lime marmalade and crème brûlée.

Palate Ripe lime and passionfruit flavours overlay sweet vanilla oak and a creamy texture.

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

Suggested Foods Seafood of all types (especially salmon), poultry, caesar salad or soup such as vichyssoise.

Serve at a light chill.

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz