



Astrolabe

*Province*

## MARLBOROUGH SAUVIGNON BLANC 2015

### VARIETY

100% Sauvignon Blanc.

### GRAPEGROWERS

Grown in the vineyards of the van Asch, Lissaman, Hammond, Halliday, Jones, Wilson, Trolove and Rose families.

### LOCALITY

Lower northern (33%) and central southern (27%) Awatere Valley, Southern Valleys (20%), Wairau Valley (10%) and Kekerengu Coast (10%) Marlborough, New Zealand.

### SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	1.4 g/l
pH	3.40
Titrateable Acidity	6.8 g/l

### VITICULTURE

**Climate** A record dry, early and warm season in Marlborough, with growing degree days 10% above the long-term average, and 40 % of the normal rainfall. A lack of our usual blustery winds in the lead-up to harvest ensured that groundwater and irrigation delivered healthy vine canopies. Crops were naturally in balance with the soils, and the resulting wines show good concentration.

**Soils** Free-draining stony, silty loam, with some vineyards having clay or limestone content.

**Vine Management** Standard trellis, with pruning to two to four canes, and vertical shoot positioning. Vines are trimmed closely, well tucked and lightly leaf plucked.

**Harvest Dates** Between 27th March and 15<sup>th</sup> April, 2015.

### 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 stainless steel vats at low temperatures, using neutral wine yeast strains to allow the powerful fruit flavours to dominate.

### TASTING NOTES

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

**Aroma/Bouquet** Lemon grass, lime peel and passionfruit, with background notes of white currant and red pepper.

**Palate** Medium-bodied with white peach, tropical fruits and citrus flavours, and a dry mineral finish.

**Cellaring** Very enjoyable when young and fresh, and with the potential to age gracefully.

**Suggested Foods** Fresh, leafy green salads, seafood of all types, and dishes with lifted aromatic herbs.

**Serve** Chilled.

*Simon Waghorn*

Simon Waghorn, Winemaker.