



Astrolabe

Valleys

## KEKERENGU COAST SAUVIGNON BLANC 2017

### VARIETY

100% Sauvignon Blanc.

### GRAPEGROWERS

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

### LOCALITY

Kekerengu Coast, Marlborough, NZ.

### SPECIFICATIONS

Alcohol	13.0 %
Residual sugar	0.3 g/l
pH	3.46
Total acidity	6.6 g/l.

### VITICULTURE

**Climate** The 2016-2017 growing season was much warmer than usual and made tricky by two heavy rain events followed by extended moist conditions that necessitated a rushed harvest. Because of the low cropping levels on our Sauvignon Blanc, the grapes were ripe and ready to harvest before the rain had caused any deterioration in the fruit quality,

**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 closely trimmed, well tucked and lightly leaf plucked.

**Harvest Dates** 18<sup>th</sup>, 21<sup>st</sup> and 23<sup>rd</sup> April 2017.

### WINEMAKING

Grapes were machine harvested in cool conditions, de-stemmed and lightly pressed with minimal skin contact. Clear juice was tank-fermented at low temperature using neutral yeast strains to allow the powerful fruit flavours to dominate. A thirteen percent portion of whole bunch, high solids, and wild yeast barrel ferment was blended in to add subtle texture and complexity. Bottled 12 October 2017. Three thousand, four hundred and eighty four bottles were produced.

### TASTING NOTES

**Colour/Appearance** Pale-gold with green highlights.

**Aroma/Bouquet** Lime rind and pink grapefruit, passionfruit and lemongrass.

**Palate** Full-bodied concentrated wine, with an attractive flinty and salty finish.

**Cellaring** Best enjoyed after a year's bottle-age and with potential to age gracefully over time.

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

**Serve Chilled.**

*Simon Waghorn*

Simon Waghorn, Winemaker