



Astrolabe

Valleys

AWATERE VALLEY SAUVIGNON BLANC 2015

VARIETY

100% Sauvignon Blanc.

GRAPEGROWERS

Grown at the Lissaman 'Trelawne' and van Asch 'River' vineyards.

LOCALITY

Lower Dashwood and central southern Awatere Valley, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	1.0 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 Grown on gently undulating well drained deep silt loams, and moderately deep sandy loams of greywacke alluvium.

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 4th and 8th 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 Blackcurrant leaf, lime zest, lemongrass and elderflower.

Palate Medium-bodied with white currants and preserved lemon, fresh herbs and a dry, savoury and weighty finish.

Cellaring Best enjoyed when young and fresh, but has the potential to age gracefully for many years.

Suggested Foods Summer salads, salmon, seafood, including green-lipped mussels.

Serve Chilled.

Simon Waghorn

Simon Waghorn, Winemaker.