



Astrolabe

Valleys

AWATERE VALLEY SAUVIGNON BLANC 2017

VARIETY

100% Sauvignon Blanc.

GRAPEGROWERS

Grown at the Lissaman 'Trelawne' and Jones 'Orchard' vineyards.

LOCALITY

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

SPECIFICATIONS

Alcohol	13.0 %
Residual sugar	1.9 g/l
pH	3.39
Titrateable Acidity	7.2 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. The larger berry size in the Sauvignon Blanc promoted thiol aromas, and minimised methoxypyrazines – leading to wines with more passionfruit and less boxwood aromas than usual.

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 17th and 19th April, 2017.

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, Winemaker.