ASTROLABE

2018 KEKERENGU COAST SAUVIGNON BLANC

VARIETY

100% sauvignon blanc.

GRAPEGROWERS

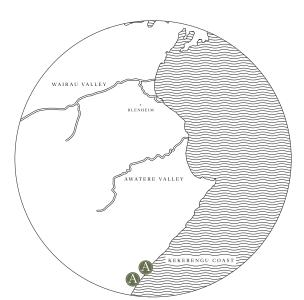
Grown in the Taihoa and Sleepers Vineyards of the Kekerengu Coast subregion of Marlborough.

LOCALITY

Kekerengu Coast, Marlborough, New Zealand.

SPECIFICATIONS

 $\begin{array}{lll} \mbox{Alcohol} & \mbox{12.50\%} \\ \mbox{Residual sugar} & \mbox{1 g/l} \\ \mbox{Total acidity} & \mbox{6.4 g/l} \\ \mbox{pH} & \mbox{3.48} \end{array}$



VITICULTURE

Climate: The 2017-2018 growing season was the warmest since the first grapes were planted in Marlborough in 1973. Temperatures were 1.1 degrees over the long-term average. It was wetter than normal January through March and made tricky by three extended rain events. A dry period between late February and late March helped the grapes get through in reasonable condition, and the health of the canopies ensured good flavour development.

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 Date: 7th to 9th April 2018.

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. I blended in a sixteen percent portion of whole bunch pressed, high solids, and wild yeast barrel ferment to add subtle texture and complexity. Bottled 5th December, 2018.

Simon Waghorn - Winemaker Waghorn Family Wines