



ASTROLABE

2019

MARLBOROUGH

SAUVIGNON BLANC

VARIETY

100% sauvignon blanc.

GRAPEGROWERS

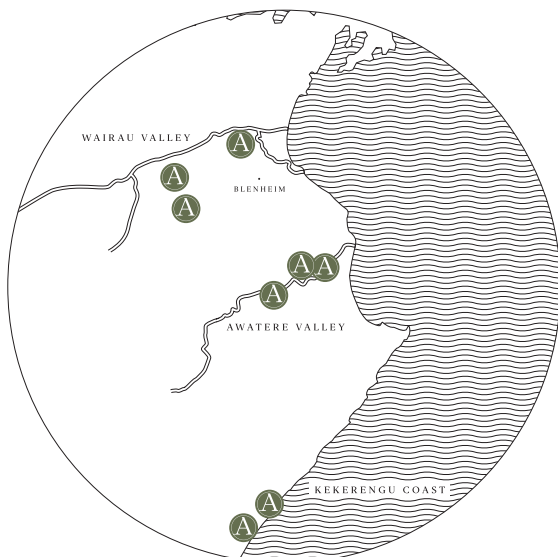
Grown in the vineyards of the Lissaman, Rose, Jones, Hammond, Wilson, van Asch, Halliday and Trolove families.

LOCALITY

Awatere Valley (64%), Southern Valleys (13%), Wairau Valley (12%) and Kekerengu Coast (11%) Marlborough, New Zealand.

SPECIFICATIONS

| | |
|----------------|---------|
| Alcohol | 13.50% |
| Residual sugar | 1.3 g/l |
| Total acidity | 6.4 g/l |
| pH | 3.32 |



VITICULTURE

Climate: The 2018-2019 growing season was warm and dry, with a shorter period between budburst and harvest than typical. Drought conditions prevailed pre-harvest, and some timely rain towards the end helped vine health and grape flavour development. Berry size was smaller and bunch weight less than the previous two seasons, and crop loads were well balanced to soils and vine vigour.

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 Date: Between 19th March and 15th April, 2019.

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. Bottled 19th December, 2019.

Simon Waghorn - Winemaker
Waghorn Family Wines