ASTROLABE

2020 KEKERENGU COAST SAUVIGNON BLANC

VARIETY

100% sauvignon blanc.

GRAPEGROWERS

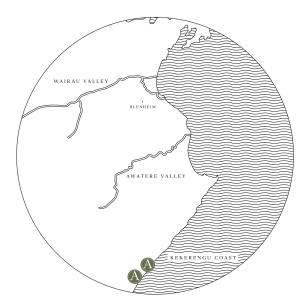
Grown in the vineyards of the Wilson and Trolove families.

LOCALITY

Kekerengu Coast, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol Residual sugar Total acidity pH 13.50% <1 g/l 6.3 g/l 3.35



VITICULTURE

Climate: The 2019-2020 growing season was a little above average for temperature and growing degree days but cooler than the previous three seasons, which were all very high. The season was very dry, with only 43 mm (1.7 inches) of rain from 21 December to the end of harvest on 9 April. Budburst was five or six days early, and so was flowering. The dry season resulted in harvest coming in about ten days earlier than long term average. Where there was groundwater or drip irrigation, vines enjoyed good health and disease pressure was nil. Condition and 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: 3rd April and 6th April, 2020.

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 8th December 2020.

Simon Waghorn - Winemaker Waghorn Family Wines

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