



# ASTROLABE

## 2020

# TAIHOA VINEYARD

# SAUVIGNON BLANC

### VARIETY

100% sauvignon blanc.

### GRAPEGROWERS

Grown at Taihoa Farm  
by Anna and Paddy Trolove.

### LOCALITY

Kēkerengū Coast, Marlborough,  
New Zealand.

### SPECIFICATIONS

Alcohol	13.50%
Residual sugar	<1 g/l
Total acidity	6.6 g/l
pH	3.22

### 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.

**Soils:** Free-draining stony, silty loam, with some fragmented limestone.

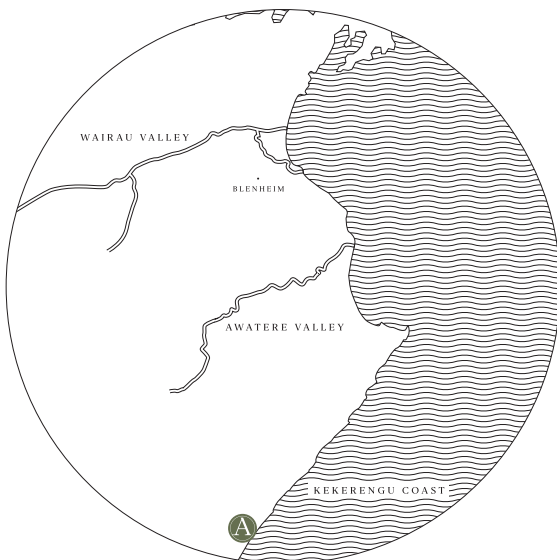
**Vine Management:** Standard trellis with pruning to two canes with vertical shoot positioning. Vines are trimmed closely, well tucked, with extensive shoot thinning, bunch thinning and leaf plucking to delay ripening and increase exposure of the fruit for flavour development and acid reduction

**Harvest Date:** 3rd April, 2020.

### WINEMAKING

The fruit was hand-picked at 23.1 Brix, whole cluster pressed and only the cuvee juice retained for fermentation in old barrels. The combination of wild yeast, fermentation on light grape solids and less stirring has added texture and interesting complexity to the nose. The delicate fruit handling has given the wine a racy and crisp structure.

Bottled 9th February, 2021.



  
Simon Waghorn, Winemaker  
Waghorn Family Wines