

ASTROLABE

2024 KĒKERENGŪ COAST SAUVIGNON BLANC

VARIETY

Sauvignon blanc

GRAPEGROWERS

Grown in the vineyards of the Trolove,
Wilson and van Asch families.

LOCALITY

Kēkerengū Coast (95%), Awatere Valley
(5%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	12.5%
Residual sugar	<1 g/l
Total acidity	6.8 g/l
pH	3.38

VITICULTURE

Climate: Despite budburst and flowering being average-to-late and a slightly slow early ripening season, the later stages of ripening were very rapid, resulting in one of our earliest harvests. Mean temperatures were average to well above average from September through to February 2024, with accumulated growing degree days over 10% higher than normal. Over the same period, rainfall was only 46% of normal, and soil water deficit was 46% higher. These dry conditions, and fewer berries on the bunches, meant fruit was entirely free of fungal disease at harvest. Lower bunch numbers and bunch weights lead to the harvest being amongst the smallest over the last ten years. The light crops helped the canopies survive the dry, and fruit flavour was excellent.

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

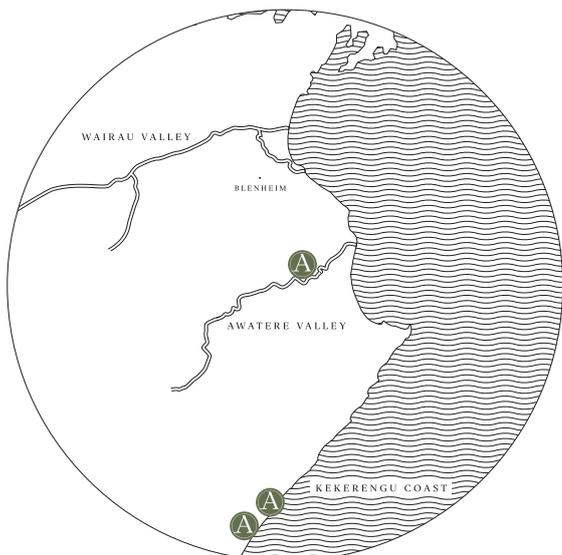
Vine Management: Standard trellis, with pruning to two to four canes, and vertical shoot positioning. Vines are trimmed closely, well tucked and lightly leaf plucked.

Harvest Date: Between the 17th of March and the 9th of April, 2024.

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 portion of whole bunch pressed, high solids, and wild yeast barrel ferment to add subtle texture and complexity.

Bottled 2nd September, 2024.



Simon Waghorn - Winemaker
Waghorn Family Wines