



ASTROLABE

2024

MARLBOROUGH

SAUVIGNON BLANC

VARIETY

Sauvignon blanc

GRAPEGROWERS

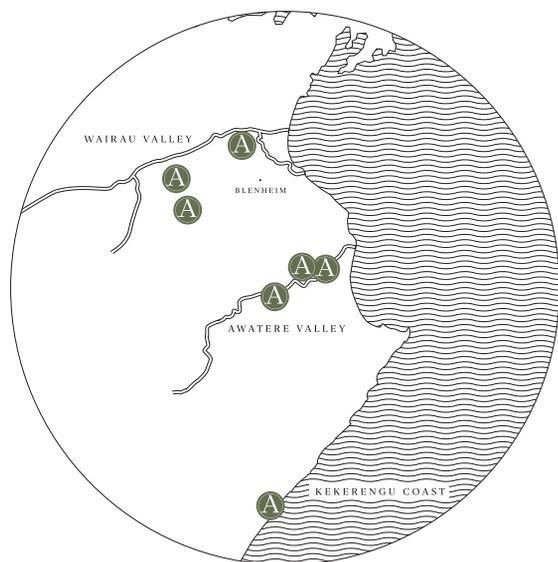
Grown in the vineyards of the Lissaman, Hammond, Halliday, Rose, Jones, Wilson and van Asch families.

LOCALITY

Awatere Valley (53%), Southern Valleys (24%), Kēkerengū Coast (12%), Wairau Valley (11%), Marlborough, New Zealand.

SPECIFICATIONS

| | |
|----------------|---------|
| Alcohol | 13.5% |
| Residual sugar | 1.1 g/l |
| Total acidity | 6.7 g/l |
| pH | 3.36 |



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 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 the 17th of March and the 8th of April, 2024.

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 4th June, 2024.

Simon Waghorn - Winemaker
Waghorn Family Wines