



ASTROLABE

2020

MARLBOROUGH

SAUVIGNON BLANC

VARIETY

100% sauvignon blanc.

GRAPEGROWERS

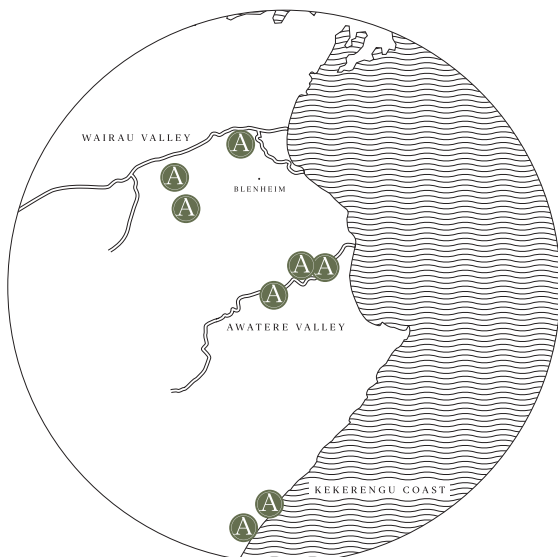
Grown in the vineyards of the Lissaman, Wilson, Rose, van Asch, Jones, Trolove, Hammond and Halliday families.

LOCALITY

Awatere Valley (56%), Southern Valleys (12%), Wairau Valley (15%) and Kekerengu Coast (17%) Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.5%
Residual sugar	<1 g/l
Total acidity	6.5 g/l
pH	3.34



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 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 1st April and 9th April, 2020.

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 16th July, 2020.


Simon Waghorn - Winemaker
Waghorn Family Wines