



ASTROLABE

2023

MARLBOROUGH SAUVIGNON BLANC

VARIETY

Sauvignon blanc

GRAPEGROWERS

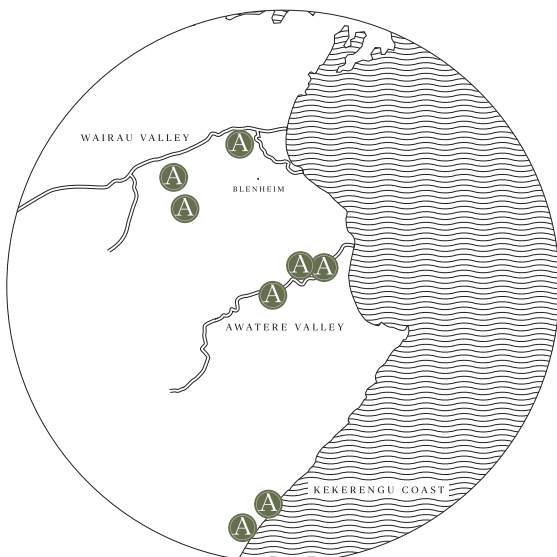
Grown in the vineyards of the Lissaman, Hammond, Rose, Trolove, Wilson, van Asch, Jones and Halliday families.

LOCALITY

Awatere Valley (50%), Kēkerengū Coast (19%), Southern Valleys (19%), Wairau Valley (12%), Marlborough, New Zealand.

SPECIFICATIONS

| | |
|----------------|---------|
| Alcohol | 13.5% |
| Residual sugar | 1.2 g/l |
| Total acidity | 6.7 g/l |
| pH | 3.40 |



VITICULTURE

Climate: After a wet winter, spring was drier and warmer than normal, but regular rain events kept vines growing and in good health. Budburst was very good, and bunch numbers per vine were ahead of the long-term average. Through late spring and summer wet and humid conditions prevailed, and the outlook was for a difficult harvest period with high fungal disease potential. Late summer and autumn were very good, with sunny and dry weather that helped the harvest come through in very good condition and about a week later than recent seasons.

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 3rd and 20th April, 2023.

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.

Simon Waghorn - Winemaker
Waghorn Family Wines