



ASTROLABE

2018

MARLBOROUGH

SAUVIGNON BLANC

VARIETY

100% sauvignon blanc.

GRAPEGROWERS

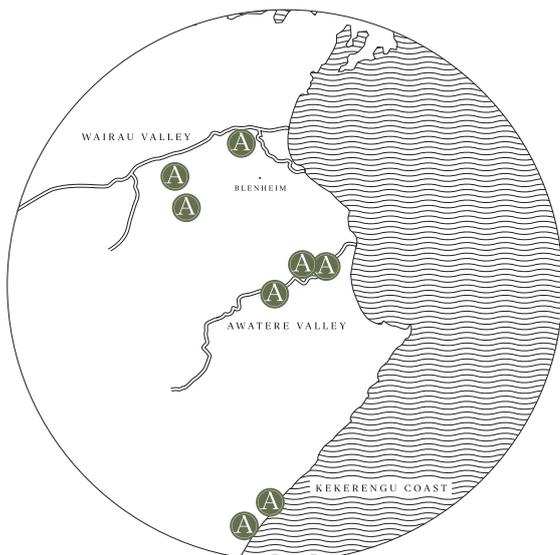
Grown in the vineyards of the Lissaman, van Asch, Hammond, Trolove, Wilson, Halliday, Rose and Jones families.

LOCALITY

Central southern (25%) and lower northern (33%) Awatere Valley, Southern Valleys (26%), Kekerengu Coast (11%) and Lower Wairau (5%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.50%
Residual sugar	1.4 g/l
Total acidity	6.4 g/l



VITICULTURE

Climate: The 2017-2018 growing season was the warmest since the first grapes were planted in Marlborough in 1973. Temperatures were 1.1 degrees over the long-term average. It was wetter than normal January through March and made tricky by three extended rain events. A dry period between late February and late March helped the grapes get through in reasonable condition, and the health of the canopies ensured good flavour development.

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 20th March and 8th April, 2018.

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