



ASTROLABE

2019

TAIHOA VINEYARD

SAUVIGNON BLANC

VARIETY

100% sauvignon blanc.

GRAPEGROWERS

Grown at Taihoa Farm by Anna and Paddy Trolove.

LOCALITY

Kekerengu Coast, Marlborough,
New Zealand.

SPECIFICATIONS

Alcohol	12.5%
Residual sugar	2.5 g/l
Total acidity	6.2 g/l
pH	3.28

VITICULTURE

Climate: The 2018-2019 growing season was warm and dry, with a shorter period between budburst and harvest than typical. Drought conditions prevailed pre-harvest, and some timely rain towards the end helped vine health and grape flavour development. Berry size was smaller and bunch weight less than the previous two seasons, and crop loads were well balanced to soils and vine vigour.

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

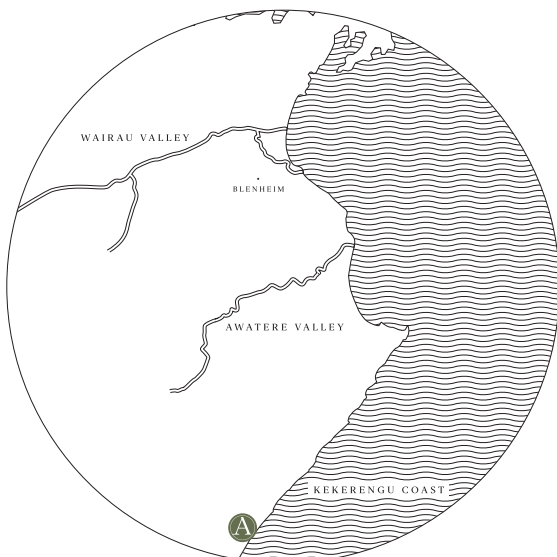
Vine Management: Standard trellis with pruning to two canes with vertical shoot positioning. Vines are trimmed closely, well tucked, with extensive shoot thinning, bunch thinning and leaf plucking to delay ripening and increase exposure of the fruit for flavour development and acid reduction.

Harvest Date: 18th April, 2019.

WINEMAKING

The fruit was hand-picked at 20.9 Brix, whole cluster pressed and only the cuvée juice retained for fermentation in old barrels. The combination of wild yeast, fermentation on light grape solids and less stirring has added texture and interesting complexity to the nose. The delicate fruit handling has given the wine a racy and crisp structure.

Bottled 12th February, 2020.




Simon Waghorn, Winemaker
Waghorn Family Wines