



ASTROLABE

2017

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	13.00%
Residual sugar	<1 g/l
Total acidity	6.4 g/l
pH	3.36

VITICULTURE

Climate: The growing season was warmer than usual and made tricky by two heavy rain events followed by extended moist conditions that necessitated a rushed harvest. Because of the low cropping levels, the grapes were ripe and ready to harvest before the rain had caused any deterioration in fruit quality, leading to typical flavour and aromas in the wine.

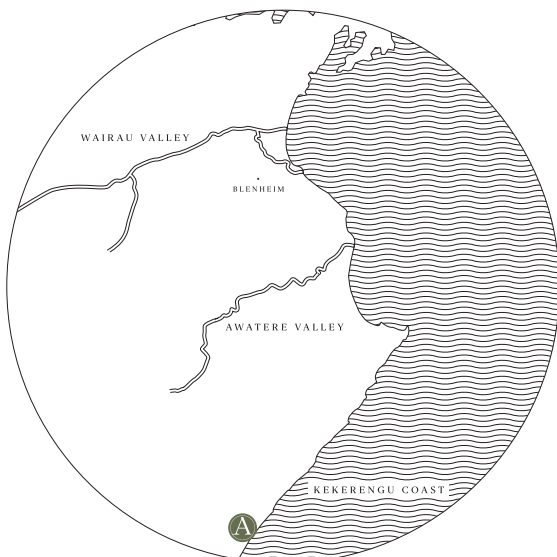
Soils: Free-draining stony, silty loam, with some fragmented limestone.

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: 21st April, 2017.

WINEMAKING

The fruit was hand-picked at 20.7 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 6th March, 2018.



Simon Waghorn - Winemaker
Waghorn Family Wines