

DURVILLE

MARLBOROUGH SAUVIGNON BLANC 2019

TECHNICAL NOTES

VARIETY

100% sauvignon blanc.

GRAPEGROWERS

The Jones, Lissaman, Halliday, Rose and Wilson families.

LOCALITY

58% Awatere Valley, 40% Wairau Valley, 2% Kēkerengū, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	1.8 g/l
Total acidity	6.3 g/l
pH	3.32

HARVEST DATE

Between 28th March and 9th April, 2019.

BOTTLING DATE

24th September, 2019.

WINEMAKER'S NOTES

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, silt and sandy loams from a greywacke alluvium.

VINE MANAGEMENT

Standard trellis with vertical shoot positioning, pruned to two, three or four canes, depending on site capacity. Vines are trimmed closely, well tucked and lightly leaf plucked.

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.

TASTING NOTES

AROMA/BOUQUET

Gooseberries, white and black currants, lime peel and grapefruit.

PALATE

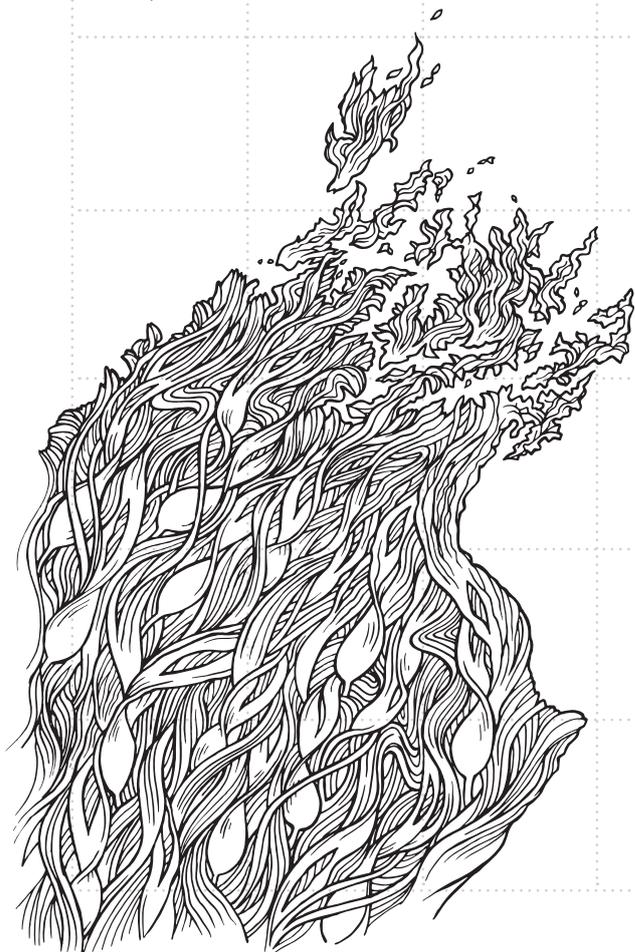
Medium-bodied with white stone fruit, gooseberry and lime flavours, mineral texture and long, crisp and clean finish.

FOOD PAIRING

Leafy summer salads, fresh oysters and seafood of all types. Pairs well with aromatic herbs like mint and coriander — a great match with dishes like Som Tam, pomelo salad or tamales with tomatillo salsa.

SERVING TEMPERATURE

Chilled.



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