## **ASTROLABE**

# 2021 KĒKERENGŪ COAST SAUVIGNON BLANC

#### VARIETY

sauvignon blanc

#### **GRAPEGROWERS**

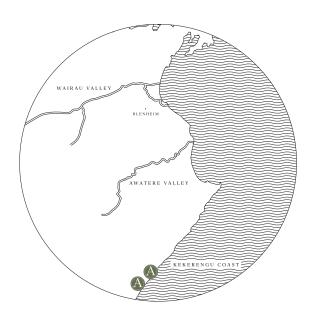
Grown in the vineyards of the Wilson and Trolove families.

#### **LOCALITY**

Kēkerengū Coast, Marlborough, New Zealand.

#### **SPECIFICATIONS**

Alcohol	13.2
Residual sugar	<1 g/l
Total acidity	6.1 g/l
pH	3.4



#### **VITICULTURE**

Climate: The 2020-2021 growing season was warmer than normal, though cooler than two of the recent very warm years of vintages 2018 and 2019. Little rain fell from December to late March, and water deficit conditions prevailed. Cold and wet Spring flowering conditions resulted in fewer berries per bunch and significantly reduced yields — about 70% of normal. Above average sunshine and heat, coupled with the light crop, gave a record early harvest. The vine canopies survived the arid weather, largely due to the light fruit load, and fungal disease was largely nonexistent. Wines from the vintage tend to have good concentration.

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

**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 30th of March and the 1st of April, 2021.

### WINEMAKING

Grapes were machine harvested in cool conditions, de-stemmed and lightly pressed with minimal skin contact. Clear juice was tank-fermented at low temperature using neutral yeast strains to allow the powerful fruit flavours to dominate. I blended in a portion of whole bunch pressed, high solids, and wild yeast barrel ferment to add subtle texture and complexity.

Bottled 16th December, 2021.

Simon Waghorn - Winemaker Waghorn Family Wines