ASTROLABE

2022 KĒKERENGŪ COAST SAUVIGNON BLANC

VARIETY

sauvignon blanc

GRAPEGROWERS

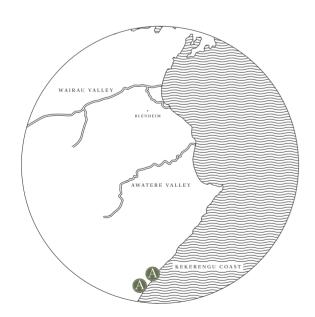
Grown in the vineyards of the Wilson and Trolove families.

LOCALITY

Kēkerengū Coast, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol 12.5% Residual sugar 1g/l Total acidity 7.3 g/l pH 3.44



VITICULTURE

Climate: An early budburst with warm weather through to a dry and sunny November. Rains in October and December set up the canopy for strong growth with some issues with fungal diseases. January was dry and helped reduce the mildew pressure. High February rain fall caused some botrytis issues while giving a helpful boost to the canopies. Berries sized-up with the available water, and the yields were enhanced. Although the vineyards were delicately poised regarding botrytis pressures, a dryish March and April allowed our fruit to attain targets for flavour and maturity in good condition.

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 20th and 23rd of April, 2022.

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 14th July, 2022.

Simon Waghorn - Winemaker Waghorn Family Wines