

ASTROLABE

2023

KĒKERENGŪ COAST

SAUVIGNON BLANC

VARIETY

Sauvignon blanc

GRAPEGROWERS

Grown in the vineyards of the Wilson, Trolove and van Asch families.

LOCALITY

Kēkerengū Coast (91%), Awatere Valley (9%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.0%
Residual sugar	1 g/l
Total acidity	6.3 g/l
pH	3.42

VITICULTURE

Climate: After a wet winter, spring was drier and warmer than normal, but regular rain events kept vines growing and in good health. Budburst was very good, and bunch numbers per vine were ahead of the long-term average. Through late spring and summer wet and humid conditions prevailed, and the outlook was for a difficult harvest period with high fungal disease potential. Late summer and autumn were very good, with sunny and dry weather that helped the harvest come through in very good condition and about a week later than recent seasons.

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

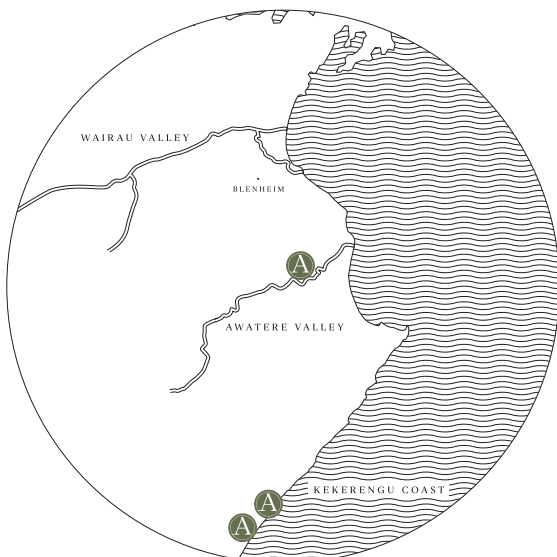
Vine Management: Standard trellis, with pruning to two to four canes, and vertical shoot positioning. Vines are trimmed closely, well tucked and lightly leaf plucked.

Harvest Date: Between the 5th and 28th of April, 2023.

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 12th September, 2023.





Simon Waghorn, Winemaker
Waghorn Family Wines