

DURVILLE

MARLBOROUGH SAUVIGNON BLANC 2023

TECHNICAL NOTES

VARIETY

100% Sauvignon Blanc.

GRAPEGROWERS

The Lissaman, Rose, Halliday, Trolove, Wilson and Hammond families.

LOCALITY

48% Awarere Valley, 19% Kēkerengū Coast, 19% Southern Valleys, 14% Wairau Valley.

SPECIFICATIONS

Alcohol	13.0 %
Residual sugar	1.1 g/l
Total acidity	7.0 g/l
pH	3.34

HARVEST DATE

Between 3rd and 20th April, 2023.

BOTTLING DATE

29th June, 2023.

WINEMAKER'S NOTES

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 vineyards having clay or limestone content.

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.

95 POINTS

#1 2023 MARLBOROUGH SAUVIGNON BLANC



"One of the best examples of a Marlborough sauvignon blanc from the 2023 vintage. Good intensity with restrained power and the perfect amount of punch without going overboard. Tantalising wine."

MAY 2024

BOB CAMPBELL, MASTER OF WINE



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