



ASTROLABE

2023

AWATERE VALLEY

SAUVIGNON BLANC

VARIETY

Sauvignon blanc

GRAPEGROWERS

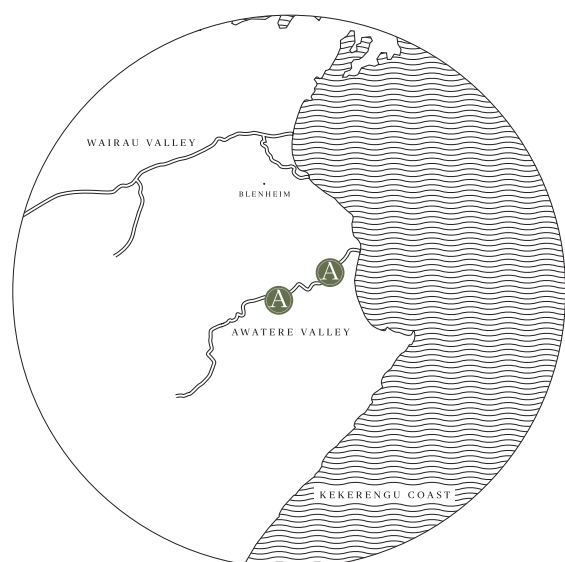
Grown in the vineyards of the Lissaman and Jones families.

LOCALITY

Awatere Valley (100%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.5%
Residual sugar	<1 g/l
Total acidity	7.3 g/l
pH	3.33



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: Gently undulating, well-drained, deep silt loams and moderately deep sandy loams of greywacke alluvium.

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 7th and 11th of April, 2023.

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.

Bottled 19th June, 2023.


Simon Waghorn - Winemaker
Waghorn Family Wines