



ASTROLABE

2022

TAIHOA

SAUVIGNON BLANC

VARIETY

Sauvignon blanc

GRAPEGROWERS

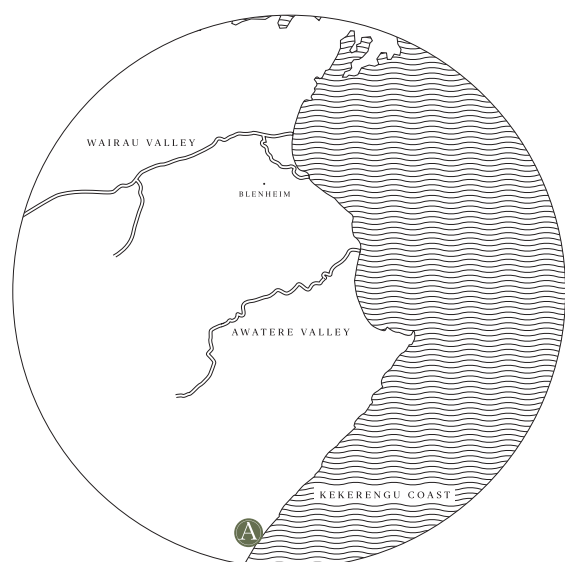
Grown at Taihoa vineyard
by the Trolove family.

LOCALITY

Kēkerengū Coast (100%), Marlborough,
New Zealand.

SPECIFICATIONS

Alcohol	12.0%
Residual sugar	1.1 g/l
Total acidity	6.3 g/l
pH	3.31



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 fragmented limestone.

Vine Management: Standard trellis with pruning to two canes with vertical shoot positioning. Vines are trimmed closely, well tucked, with extensive shoot thinning, bunch thinning and leaf plucking to delay ripening and increase exposure of the fruit for flavour development and acid reduction

Harvest Date: The 23rd of April, 2022.

WINEMAKING

The fruit was hand-picked, whole cluster pressed and only the cuvee juice retained for fermentation in old barrels. The combination of wild yeast, fermentation on light grape solids and less stirring has added texture and interesting complexity to the nose. The delicate fruit handling has given the wine a racy and crisp structure.

Bottled 14th February, 2023.


Simon Waghorn - Winemaker
Waghorn Family Wines