



ASTROLABE

2023

TAIHOA

SAUVIGNON BLANC

VARIETY

Sauvignon blanc

GRAPEGROWERS

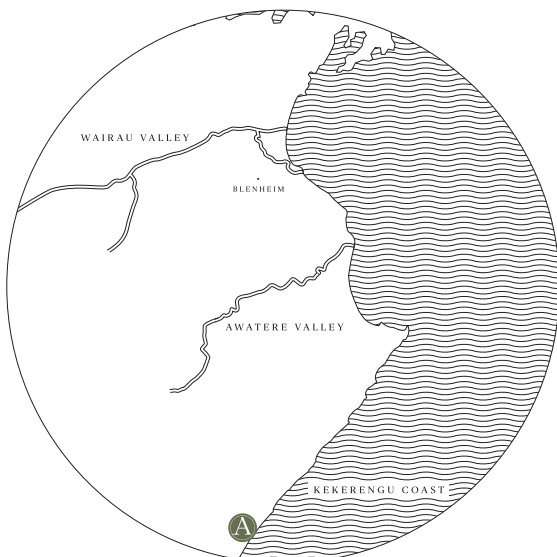
Grown at Taihoa vineyard
by the Trolove family.

LOCALITY

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

SPECIFICATIONS

Alcohol	13.0%
Residual sugar	1 g/l
Total acidity	7 g/l
pH	3.28



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 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 28th of April, 2023.

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 during nine months' barrel aging has added texture and interesting complexity to the nose. The delicate fruit handling has given the wine a racy and crisp structure.

Bottled 19th February, 2024.


Simon Waghorn - Winemaker
Waghorn Family Wines