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ASTROLABE

2024 TAIHOA SAUVIGNON BLANC

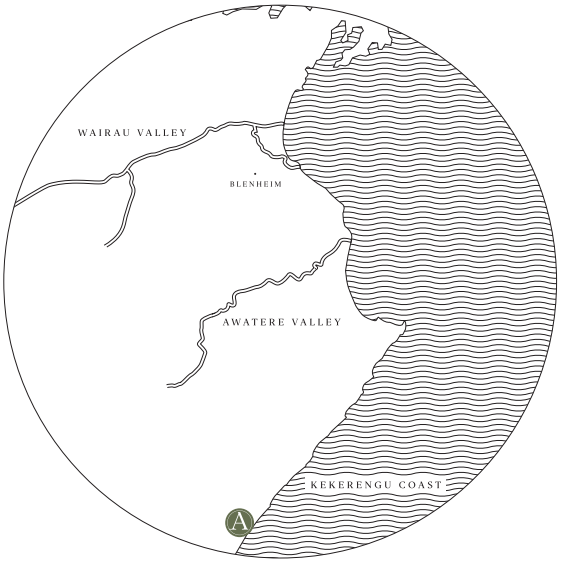
VARIETY
Sauvignon blanc

GRAPEGROWERS
Grown at Taihoa vineyard
by the Trolove family.

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

SPECIFICATIONS

Alcohol	14.0%
Residual sugar	3.2 g/l
Total acidity	6.6 g/l
pH	3.38



VITICULTURE

Climate: Mean temperatures were average to well above average from September through to February 2024, with accumulated growing degree days over 10% higher than normal. Over the same period, rainfall was only 46% of normal, and soil water deficit was 46% higher. These dry conditions, and fewer berries on the bunches, meant fruit was entirely free of fungal disease at harvest. Lower bunch numbers and bunch weights lead to the harvest being amongst the smallest over the last ten years. The light crops helped the canopies survive the dry, and fruit flavour was excellent.

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 8th and the 9th of April, 2024.

WINEMAKING
The fruit was hand-picked, whole cluster pressed and only the cuvée 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 3rd February, 2025.

Simon Waghorn - Winemaker
Waghorn Family Wines