



ASTROLABE

2022

MARLBOROUGH

SAUVIGNON BLANC

VARIETY

sauvignon blanc

GRAPEGROWERS

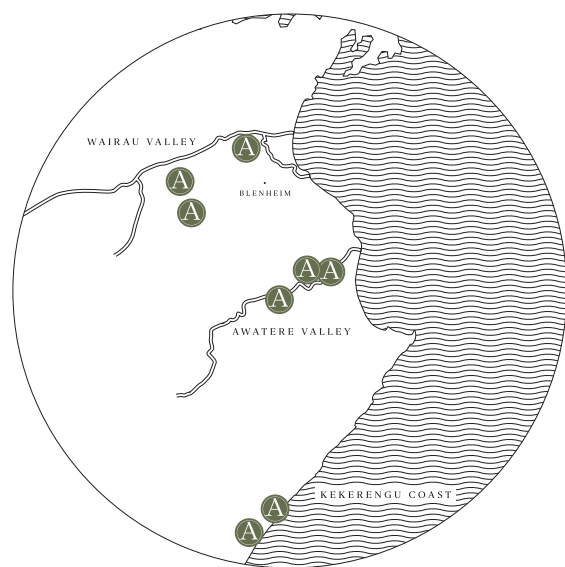
Grown in the vineyards of the Lissaman, Halliday, Hammond, Trolove, van Asch, Rose, Jones and Wilson families.

LOCALITY

Awatere Valley (49%), Southern Valleys (23%), Kēkerengū Coast (20%), Wairau Valley (8%), Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13%
Residual sugar	1.1 g/l
Total acidity	7.1 g/l
pH	3.39



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 vineyards having clay or limestone content.

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 26th of March and the 22nd of April, 2022.

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 14th June, 2022.

Simon Waghorn - Winemaker
Waghorn Family Wines