



# ASTROLABE

## 2025

# MARLBOROUGH

# SAUVIGNON BLANC

EST -  
1996

2 HORTON STREET  
BLENHEIM 7201  
MARLBOROUGH

+64 3 577 6794  
ASTROLABEWINES.CO.NZ

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### VARIETY

Sauvignon blanc

### GRAPEGROWERS

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

### LOCALITY

Awatere Valley (52%), Kēkerengū Coast (20%), Southern Valleys (17%), Lower Wairau Valley (11%), Marlborough, New Zealand.

### SPECIFICATIONS

Alcohol	13.0%
Residual sugar	<1 g/l
Total acidity	6.6 g/l
pH	3.31

### VITICULTURE

**Climate:** The growing season started with a very early and even budbreak following a warm September. Largely dry and warm weather prevailed in late November and early December, resulting in one of the region's most successful flowerings. With many bunches per vine and many berries per bunch, the vines were set up for one of Marlborough's largest ever crops. In many instances, fruit thinning was required. However, dry weather through to harvest meant fruit was able to be hung on the vine to achieve optimum ripeness, with classic flavours and slightly lower acids. Harvest was a few days earlier than normal, over the four weeks from the 15th March.

**Soils:** Free-draining stony, silty loam, with some vineyards having clay or limestone content.

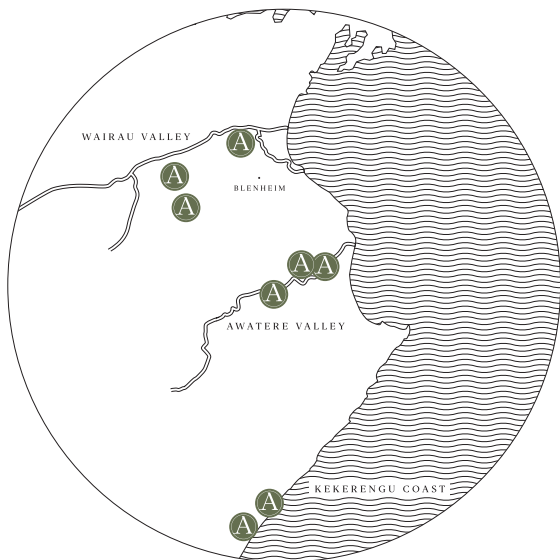
**Vine Management:** Standard trellis, with pruning to two to four canes, and vertical shoot positioning. Vines are trimmed closely, well tucked and lightly leaf plucked.

**Harvest Date:** Between the 25th of March and the 15th of April, 2025.

### 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 9th July, 2025.



Simon Waghorn, Winemaker  
Waghorn Family Wines