



ASTROLABE

2021

TAIHOA

SAUVIGNON BLANC

VARIETY

sauvignon blanc

GRAPEGROWERS

Grown at Taihoa Farm
by Anna and Paddy Trolove.

LOCALITY

Kēkerengū Coast, Marlborough,
New Zealand.

SPECIFICATIONS

Alcohol	13.9
Residual sugar	2.3 g/l
Total acidity	6.8 g/l
pH	3.2

VITICULTURE

Climate: The 2020–2021 growing season was warmer than normal, though cooler than two of the recent very warm years of vintages 2018 and 2019. Little rain fell from December to late March, and water deficit conditions prevailed. Cold and wet Spring flowering conditions resulted in fewer berries per bunch and significantly reduced yields — about 70% of normal. Above average sunshine and heat, coupled with the light crop, gave a record early harvest. The vine canopies survived the arid weather, largely due to the light fruit load, and fungal disease was largely non-existent. Wines from the vintage tend to have good concentration.

Soils: Free-draining stony, silty loam, with some fragmented limestone.

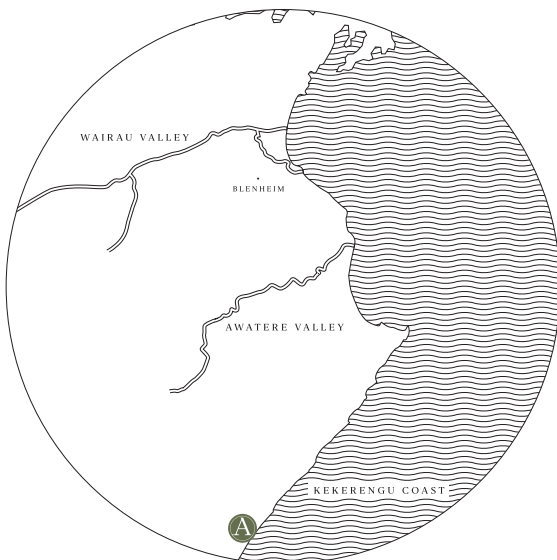
Vine Management: Standard trellis with pruning to two canes with vertical shoot positioning. Vines are trimmed closely, well tucked, with extensive shoot thinning, bunch thinning and leaf plucking to delay ripening and increase exposure of the fruit for flavour development and acid reduction

Harvest Date: Between the 30th of March and the 1st of April, 2021.

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 10th February, 2022.



Simon Waghorn - Winemaker
Waghorn Family Wines