

DURVILLE

MARLBOROUGH SAUVIGNON BLANC 2024

TECHNICAL NOTES

VARIETY

100% Sauvignon Blanc.

GRAPEGROWERS

The Lissaman, Hammond, Rose, Trolove, van Asch and Wilson families.

LOCALITY

48% Awatere Valley, 19% Kākerengū Coast, 19% Southern Valleys, 14% Wairau Valley.

SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	1.1 g/l
Total acidity	6.6 g/l
pH	3.38

HARVEST DATE

Between 17th March and 8th April 2024

BOTTLING DATE

4th June, 2024.

WINEMAKER'S NOTES

CLIMATE

Despite budburst and flowering being average-to-late and a slightly slow early ripening season, the later stages of ripening were very rapid, resulting in one of our earliest harvests. 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 vineyards having clay or limestone content.

VINE MANAGEMENT

Standard trellis with vertical shoot positioning, pruned to two, three or four canes, depending on site capacity. Vines are trimmed closely, well tucked and lightly leaf plucked.

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.

TASTING NOTES

AROMA/BOUQUET

Gooseberries, white and black currants, lime peel and grapefruit.

PALATE

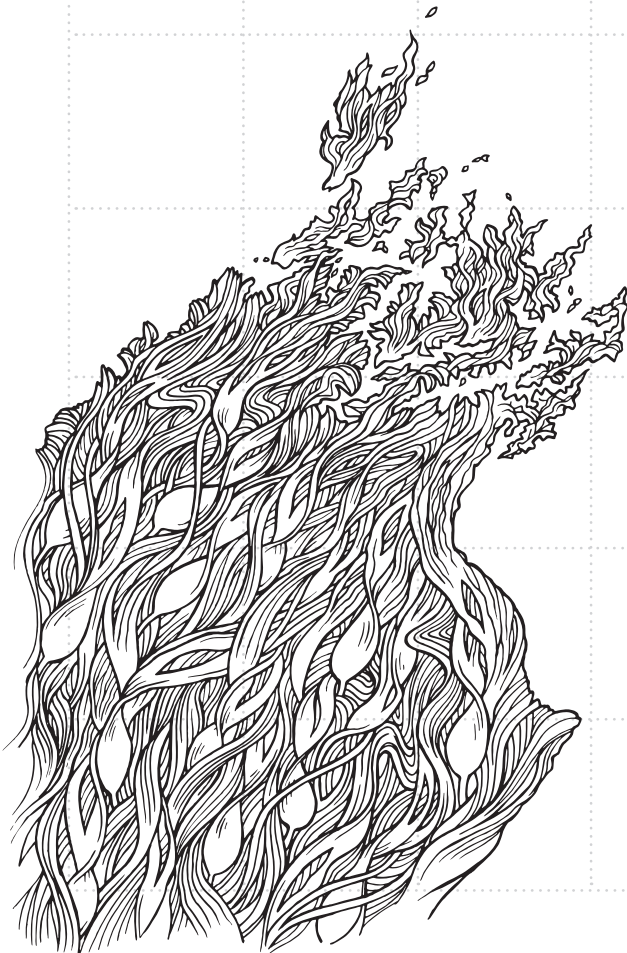
Medium-bodied with lime, gooseberry and citrus flavours, mineral texture and a long crisp finish.

FOOD PAIRING

Leafy summer salads, fresh oysters and seafood of all types. Pairs well with aromatic herbs like mint and coriander — a great match with dishes like Som Tam, pomelo salad or tamales with tomatillo salsa.

SERVING TEMPERATURE

Chilled.



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