Astrolabe

Valleys

KEKERENGU COAST SAUVIGNON BLANC 2018

VARIETY

100% Sauvignon Blanc.

GRAPEGROWERS

Grown in the Taihoa and Sleepers Vineyards of the Kekerengu Coast sub-region of Marlborough.

LOCALITY

Kekerengu Coast, Marlborough, NZ.

SPECFICATIONS

Alcohol	12.5 %
Residual sugar	0.4 g/l
pH	3.52
Total acidity	6.4 g/l.

VITICULTURE

Climate The 2017-2018 growing season was the warmest since the first grapes were planted in Marlborough in 1973. Temperatures were 1.1 degrees over the long-term average. It was wetter than normal January through March and made tricky by three extended rain events. A dry period between late February and late March helped the grapes get through in reasonable condition, and the health of the canopies ensured good flavour development.

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

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

Harvest Dates 7, 8, 9 April 2018.

WINEMAKING

Grapes were machine harvested in cool conditions, de-stemmed and lightly pressed with minimal skin contact. Clear juice was tank-fermented at low temperature using neutral yeast strains to allow the powerful fruit flavours to dominate. I blended in a sixteen percent portion of whole bunch pressed, high solids, and wild yeast barrel ferment to add subtle texture and complexity. Bottled 5 December 2018. We made three thousand, six hundred and twenty-two bottles.

TASTING NOTES

Colour/Appearance Pale-gold with green highlights.

Aroma/Bouquet Lime rind and pink grapefruit, green passionfruit and some brininess.

Palate Medium-bodied concentrated wine, with an attractive flinty and salty finish.

Cellaring Best enjoyed after a year's bottle-age and with potential to age gracefully over time.

Suggested Foods Raw oysters, shellfish, lobster and crab, rocket salads, sashimi and ceviche.

Serve Chilled.

Simon Waghorn

Simon Waghorn, Winemaker