

# DURVILLE

## MARLBOROUGH SAUVIGNON BLANC 2020

### TECHNICAL NOTES

#### VARIETY

100% sauvignon blanc.

#### GRAPEGROWERS

The Lissaman, Wilson, Hammond, Rose and Halliday families.

#### LOCALITY

54% Awatere Valley, 26% Wairau Valley, 20% Kēkerengū, Marlborough, New Zealand.

#### SPECIFICATIONS

|                |         |
|----------------|---------|
| Alcohol        | 13.5 %  |
| Residual sugar | 1.1 g/l |
| Total acidity  | 6.5 g/l |
| pH             | 3.26    |

#### HARVEST DATE

Between 31st March and 8th April, 2020.

#### BOTTLING DATE

9th September, 2020.

### WINEMAKER'S NOTES

#### CLIMATE

The 2019-2020 growing season was a little above average for temperature and growing degree days but cooler than the previous three seasons, which were all very high. The season was very dry, with only 43 mm (1.7 inches) of rain from 21 December to the end of harvest on 9 April. Budburst was five or six days early, and so was flowering. The dry season resulted in harvest coming in about ten days earlier than long term average. Where there was groundwater or drip irrigation, vines enjoyed good health and disease pressure was nil.

#### 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

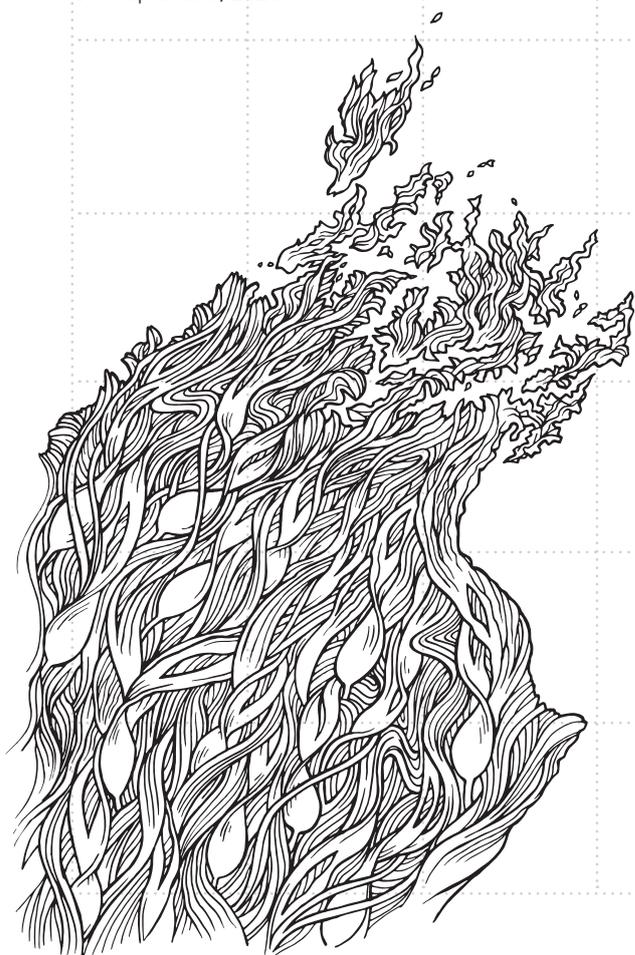
Medium-bodied with lime, gooseberry and citrus flavours, minerally texture and a long crisp finish.

#### 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.



197 Rapaura road, Marlborough  
+643 577 6794  
admin@astrolabewines.co.nz  
astrolabewines.co.nz