



Astrolabe

Vineyards

TAIHOA VINEYARD SAUVIGNON BLANC

2012

VARIETY

100% Sauvignon Blanc

GRAPEGROWERS

Anna and Paddy Trolove at Taihoa Farm, Kekerengu, Marlborough.

LOCALITY

Kekerengu Coast, Marlborough, NZ

SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	2.0 g/L
pH	3.24
Titrateable Acidity	7.8 g/L

VITICULTURE

Climate: A normal spring was followed by the coolest summer in years. Fortunately, we were saved by an unusually warm and sunny autumn. The extended season with longer hang time, has produced great intensity of flavour.

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 Dates: 3 May, 2012

WINEMAKING

The fruit was handpicked at 22.6 Brix, whole cluster pressed, and only the cuveé juice retained for fermentation in old barrels. The combination of wild yeast, fermentation on light grape solids and lees stirring has added texture and interesting complexity to the nose. The delicate fruit handling has given the wine a racy and crisp structure.

TASTING NOTES

Colour/Appearance: Lemon gold

Aroma/Bouquet: Fresh cut passionfruit, lime curd, currant leaf and brioche

Palate: Powerful passionfruit, guava and limoncello flavours, and a chalky, mineral texture

Cellaring: This wine will continue to develop rewarding flavour and bottle complexity with ageing.

Suggested Foods: Seafood of all types (especially oysters), leafy summer salads, or as an aperitif.

Serve at a light chill.

Simon Waghorn

Simon Waghorn, Winemaker

www.astrolabewines.co.nz