



ASTROLABE

# ASTROLABE SAUVIGNON BLANC

*Marlborough, New Zealand*

AB +138503 BC +138503 12x750ML

## ***5 stars, New Zealand: Michael Cooper's Buyer's Guide (2021)***

"Plush, fleshy, fruity and varietal with aromas of tropical fruits and fresh herbs, an abundance of wet stone mineral scents and white blossom. On the palate – equally fleshy and fruity, crisp, refreshing and just dry on the finish. Flavours of lemon and passionfruit, apple and fresh herb. High acidity – almost sweet to the taste, plenty of mineral and floral layers. Just dry on the finish. A lovely example, balanced and well made."

## ***94 points, Bob Campbell, Master of Wine (2021)***

"Concentrated, luscious Sauvignon Blanc, with juicy passionfruit, guava and pink grapefruit flavours supported by tangy acidity that gives a refreshingly crisp finish. A skilfully-made wine with an impeccable sweet-and-sour balance."

***Vineyards*** - Grown in the vineyards of the Lissaman, Rose, Jones, Hammond, Wilson, van Asch, Halliday and Trolove families. Awatere Valley (49%), Kekerengu Coast (21%), Southern Valleys (21%) and Wairau Valley (9%), Marlborough, New Zealand. Free-draining stony, silty loam, with some vineyards having clay or limestone content.

***Winemaking*** - The fruit was machine harvested in cool evening conditions, destemmed 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*** - Powerful gooseberry, white currant, passionfruit and lime peel aromas. Medium-bodied, with strong flavours of makrut lime, passionfruit, lemongrass and a refreshingly smooth, dry and persistent finish.



DREAM**WINES**