



Astrolabe

ASTROLABE
VINEYARDS
TAIHOA VINEYARD
SAUVIGNON BLANC
2013

“Astrolabe’s flagship Sauvignon Blanc is from a coastal vineyard around an hour’s drive south of Blenheim about half way between Blenheim and Kaikoura. The deliberately low-cropped vineyard is planted on free-draining stony, silty loam with some fragmented limestone. Weighty, full-bodied wine with chalky mineral, green capsicum, gooseberry, passion fruit and lime/citrus flavours. Intense and complex wine that gives a nod in the direction of Sancerre.”

96/100 – Bob Campbell, MW, Gourmet Traveller Wine

2012 Vintage

“The hand-picked, whole-bunch pressed flagship Astrolabe Sauvignon Blanc is only produced in top vintages. Made from grapes grown in the Kekerengu Coast half way between Blenheim and Kaikoura. More textural than the other Sauvignons in their range with pronounced chalky mineral and lemon grass flavours plus a suggestion of wholemeal and hazelnut from oak and extended yeast lees contact.”

93/100 – Bob Campbell, MW

“Bright lemon and passionfruit characters with spicy, cedar and smoked nuts hanging around. Layered and intense to taste, a richer, more powerful expression with finely meshed fruit and nutty, cedary things going on. Smooth, lengthy. Spicy. Pretty smart.”

92/100 – Mike Bennie, The Wine Front

“Coming from a single vineyard in the Kekerengu, the 2012 Taihou Vineyard Sauvignon Blanc is barrel fermented using wild yeasts. It opens with a subtle nose of warm lemon, pink grapefruit and yuzu zest intermixed with underlying yeasty / bready hints and a waft of dried herbs. Really tight-knit on the palate with a zippy acid backbone and plenty of silkiness to the texture, it finishes very long.”

92+/100 – Lisa Perrotti-Brown, The Wine Advocate/ Robert Parker

www.astrolabewines.co.nz

