

# VINO FINO

Explore a World of Wine

## ASTROLABE SAUVIGNON BLANC 2023



Original price was: \$29.99. ~~\$22.99~~ Current price is: \$22.99.

### Iconic Marlborough Sauvignon Blanc!



Product Code:	5768	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc
		Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

**Selected for the Fine Wines of New Zealand List**

**Selected for the 2023 Appellation Marlborough Wine Collection**

Consistently our top selling Sauvignon Blanc, Astrolabe has set the benchmark for many years and is proof that not all Marlborough Sauvignon Blancs are created equal. It is the attention to detail, viticulture, and winemaking that sets Astrolabe apart. The 2023 release displays all the finesse and 'completeness' that we have come to expect from Astrolabe.

**Simon Waghorn, Winemaker notes** (2023 Vintage)

"Powerful gooseberry, white currant, red capsicum, passionfruit and lime peel aromas. Medium-bodied, with strong flavours of makrut lime, passionfruit, lemongrass and a refreshingly smooth, dry and persistent finish.

Sauvignon blanc is widely considered by the wine drinkers of the world to reach its pinnacle of potential in Marlborough. The Astrolabe Province Marlborough Sauvignon Blanc is made from grapes grown across three Marlborough sub-regions: the Wairau Valley, the Awatere Valley and the K  kereng   Coast. The blend of sites, soils and aspects within this wine gives it

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great complexity, reflecting both the capability of the region as a whole and my own palate.

I blend to suit what I think is Astrolabe's style, which reflects what I've learnt as a winemaker and drinker over the years. My style is dry, expressive and elegantly balanced. For me it is about getting a lovely sense of fully developed green spectrum flavours from all these different sites and putting them in a glass in a way that is well-styled and elegant. My Marlborough Sauvignon Blanc always presents with ripe green flavours like passionfruit, blackcurrant leaf and gooseberry. In the palate, it is full and round and finishes dry and lingering.

This is a drier style of sauvignon blanc, acidity kept nicely in balance with the alcohol and the very little residual sugar that is there, so it's all about how all these things come together to make a pleasurable whole. I craft my wines so that nothing stands out as one singular spike, instead revealing a lovely layering of flavours and aromas that people can keep finding as they spend time savouring the glass."

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#### **Rated Excellent & 93/100 Cameron Douglas MS, November 2023** (2023 Vintage)

"A complete wine, vibrant and fresh, aromas and flavours of apples and tropical fruits, there are fine layers of fresh herbs and minerality interwoven. Juicy and salivating as the wine touches the palate, a mix of apple and citrus flavours then finer moments of tropical fruits. The fresh herbs turn to a more savoury side as the wine opens out in glass. White peach and apple then a mineral water quality completes the palate. Balanced and vibrant with a ready to drink quality. Best drinking from 2024 through 2028."

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#### **4 ½ Stars Michael Cooper, December 2023** (2023 Vintage)

"The bright lemon/green, full-bodied, vigorous 2023 vintage (was grown in the Awatere Valley (50 per cent), Kekerengu (19 per cent), the Southern Valleys (19 per cent) and the Wairau Valley (12 per cent). Handled entirely in stainless steel tanks, it is weighty, with good concentration of fresh, ripe, tropical fruit flavours, a herbaceous undercurrent, balanced acidity and a fully dry (1.2 grams/litre of residual sugar) finish. Best drinking mid-2024+."

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#### **Joelle Thomson, drinksbiz Magazine, February/March 2024** (2023 Vintage)

"A classic tropical scented, fresh-as-a-daisy and approachably smooth Marlborough Sauvignon Blanc from one of the best winemakers in the South Island, Simon Waghorn, who co-founded Astrolabe Wines with his partner, Jane Waghorn. Together, they have built a top quality brand and make an outstanding range of Sauvignons, each one expressing a different sub regional climate in this country's largest wine region."

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Reviews for the 2022 vintage below...

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#### **92/100 Bob Campbell MW, The Real Review, October 2022** (2022 Vintage)

"Mellow, herbal sauvignon blanc with green capsicum, sweet cut grass, gooseberry and struck flint/gunpowder characters. Quite a good result from a challenging vintage. Drink 2022 to 2026."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch