

# VINO FINO

Explore a World of Wine

## ASTROLABE SAUVIGNON BLANC 2024



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
Producer:	<a href="#">Astrolabe Wines</a>	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

**Selected as one of the Top 12 Sauvignon Blancs for the Appellation Marlborough Wine Collection 2024**

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 2024 release displays all the finesse and 'completeness' that we have come to expect from Astrolabe.

#### **Simon Waghorn, Winemaker notes** (2024 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 Kēkerengū Coast. The blend of sites, soils and aspects within this wine gives it great complexity, reflecting both the capability of the region as a whole and my own palate.

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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, October 2024** (2024 Vintage)

"Pungent and fruity with a core of tropical fruits from mango to passionfruit, lemon and fresh herbs. Dry with a decent palate squeeze from ripe acidity, flavours reflect the bouquet plus white peach and fruit spice. Well made, taut and new with best drinking from late 2024 through 2027."

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Reviews for the 2023 vintage below...

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## **94/100 Bob Campbell MW, The Real Review, December 2023** (2023 Vintage)

"Bright, fresh sauvignon with lime, grapefruit, capsicum and lemon curd supported by fine, mouth-watering acidity. Crisp, dry wine with an ethereal texture and lingering finish. High energy wine that is hard to fault."

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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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## 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