

VINO FINO

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ASTROLABE SAUVIGNON BLANC 2024



\$23.99

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:	Astrolabe Wines	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 K  kereng   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.

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

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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."

Rated Excellent & 94+/100 Cameron Douglas MS, December 2024 (2024 Vintage)

"Pungent and fruity, there's complexity and purity with aromas of fresh citrus peel and pith, a saline minerality and white fleshed stone and tree fruit scents. The bouquet has power and presence which I find very appealing. A dry wine touches the palate first with core fruit flavours reflecting the bouquet plus red apple. There's also a savoury spice quality further enhanced by the acid line. Delicious, refreshing, saline and ready to drink from early 2025 through 2030+."

92/100 David Walker Bell, WineFolio.co.nz, March 2025 (2024 Vintage)

"Has one of the biggest geographical spreads – using fruit from as far down as Kekerengu Coast, right through to the Wairau Valley – a triumph of the blender's art. A delicious green tartness and 'good bitterness' is apparent immediately, balancing with some ripe tropical flavours. Boosted by a saline acidity that breezes through the palate, to a concentrated and juicy finish."

91/100 Erin Larkin, RobertParker.com, December 2024 (2024 Vintage)

"The 2024 Sauvignon Blanc leads with the typically leafy, green-gauge nose of coriander, crushed sea shells, green apple and brine. In the mouth, the wine is intensely tropical but tempered by a maritime freshness and levity through the finish. It's a breath of fresh air, this wine."

Joelle Thomson, drinksbiz Magazine, March/April 2025 (2024 Vintage)

"Famous and extraordinarily delicious, Astrolabe's flagship wine puts an outstanding foot forward for Sauvignon Blanc. Vibrant fruit purity leads into a weighty wine with layered fresh fruit aromas followed by a dry taste with depth and succulence. Fresh acidity frames this wine, bringing purity and length to every sip."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

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

VISIT VINO FINO

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Christchurch