VINO FINO
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ASTROLABE SAUVIGNON BLANC 2025

93 VINO VALUE ICONIC

TOP SELLER



$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

Not really much we can say about Iconic New Zealand Sauvignon, other than to say this year's release is a textbook example of New Zealand Sauvignon - Always good, this is as reliable as a Toyota Hilux or the Nokia 3310!

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 2025 release displays all the finesse and 'completeness' that we have come to expect from Astrolabe.

Simon Waghorn, Winemaker notes (2025 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.

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 stand.

93/100 Susie Barrie MW & Peter Richards MW (UK), Susie & Peter New Zealand Wines of the Year 2026 (2025 Vintage)
"We've long been fans of Simon Waghorn's Astrolabe wines – they're reliable, they invariably show good typicity and they look really smart too. Astrolabe is a family business in all senses. Simon's wife Jane and daughters Libby and Arabella work with him, and the winery also sources grapes from ten grower families across Marlborough, making several sub-regional and single-vineyard wines as well as pan-regional blends such as this. Some wines from the high-yielding 2025 vintage are notably dilute and wan – not this one. Perhaps it's slightly more understated than your typical Astrolabe Sauvignon, but it's also wonderfully crunchy, elegant and refreshing."

92/100 Cameron Douglas MS, November 2025 (2025 Vintage)
"Makrut lime and passionfruit, red apple and grapefruit, sweet hay and cape gooseberry. A bold backbone of acidity framing core flavours of fruits adding in some quince and sea spray ideas. Well made, very new and still settling. Best drinking from mid 2026 through 2029+."

91/100 David Walker Bell, WineFolio.co.nz, March 2026 (2025 Vintage)
"Made from grapes grown across three of the sub-regions: the Wairau Valley, the Awatere Valley and the Kēkerengū Coast – looking to put together the most complete and balanced, integrated expression of a Marlborough Sauvignon Blanc. Perfumed with the familiar – gooseberry, blackcurrant, passionfruit and lemon drops, but with a twist of verbena, mango and jalapeno too. Quietly complex, with layers that emerge slowly rather than in a busy rush. Drier than many of its peers, and generously full-bodied – but still possessed of a zippy energy and mouth-watering lilt through the palate. Finishes quite pithy and saline, with decent length."

CONTACT VINO FINO

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OPEN HOURS

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10am to 5pm - Saturday
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VISIT VINO FINO

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