

VINO FINO

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ASTROLABE SOUTHERN VALLEYS SAUVIGNON BLANC 2024



\$36.99

Product Code:	32114	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	14.0%
Style:	White	Grape:	100% Sauvignon Blanc
Variety:	Sauvignon Blanc	Natural:	Vegan Friendly
Producer:	Astrolabe Wines		



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TASTING NOTES

Winery notes (2024 Vintage)

"This is a single vineyard wine, and like my other single vineyard Sauvignon blanc, the Taihoa Sauvignon Blanc, it is made with the use of whole cluster pressing of hand-picked fruit, exclusively cuvée juice, fermentation on solids and oak maturation. This is more about textural elements and fermentation complexity rather than lifted thiol or methoxypyrazine expressions. We're looking for a tuned-back style, a restrained style. Its oldish oak. We're trying not to emphasise wood flavour so much as the maturation in oak vessels. It's about texture, mouthfeel, minerality. It's a wine made for cellaring and aging.

Elderflower, nashi pear and pineapple, with hints of lemongrass and beeswax. A weighty, rich palate, balanced by vibrant acidity, with flavours of lemon curd, orange and almond blossom.

The fruit was hand-picked, whole cluster pressed and only the cuvée juice used. The wine spent nine months maturing in old oak puncheons, two months in a new large ovoid foudre and finished its maturation with a further four months settling on fine

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lees in stainless steel."

5 Stars & 96/100 Candice Chow, CandiceWineChat.com (2024 Vintage)

This Southern Valleys Sauvignon Blanc features a chalky, textural palate with precise acidity and concentrated fruit, with a touch of spice and saline that entice a lengthy finish. Poised aromas of guava, lemon, lime, dill, delicate spice, sweet blossom and chalk."

Rated Outstanding & 95/100 Cameron Douglas MS, April 2026 (2024 Vintage)

"An enticing, pure fruited bouquet with a complexity from mineral and sea spray ideas, cape gooseberry, peach and red apple flesh then citrus. As the wine opens out warming in the glass the aromas and flavours of grapefruit and white spice, lemon verbena and fresh sage with a touch of Thais basil. Plenty of stony mineral and a light sea spray complexity along with a backbone of acidity and lengthy fruit-led finish. Taut and ripe, lengthy and well made with best drinking from day of purchase through 2031."

92/100 David Walker Bell, WineFolio.co.nz, October 2026 (2024 Vintage)

"Hand-picked and whole-bunch fruit went through a gentle press, with only cuvée juice used. After ferment the wine was aged in old French puncheons for eight months, and finally finished for two months in a new 3000 litre Austrian oak fuder. Aromas of grapefruit, apple, white peach and gooseberry are underpinned with that subtle woody note, with baking spice and green herbs too. Restrained, complex and quite tight (for now). The palate has a spine of crisp, saline acidity and a prickle of stony minerality. Broad and textural - that time in barrel on lees has really rounded out the middle, and the finish is quite harmonic, with the fruit returning and the freshness keeping going. One for the cellar."

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

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Christchurch