



ASTROLABE

2017

KEKERENGU COAST

ALBARIÑO

VARIETY

100% albariño.

GRAPEGROWERS

Grown at Sleepers Vineyard by Chris and Lynne Wilson.

LOCALITY

Kekerengu Coast, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	11.50%
Residual sugar	<1 g/l
Total acidity	5.8 g/l
pH	3.56

VITICULTURE

Climate: The growing season was warmer than usual and made tricky by two heavy rain events followed by extended moist conditions that necessitated a rushed harvest. Because of the low cropping levels, the grapes were ripe and ready to harvest before the rain had caused any deterioration in fruit quality, leading to typical flavour and aromas in the wine.

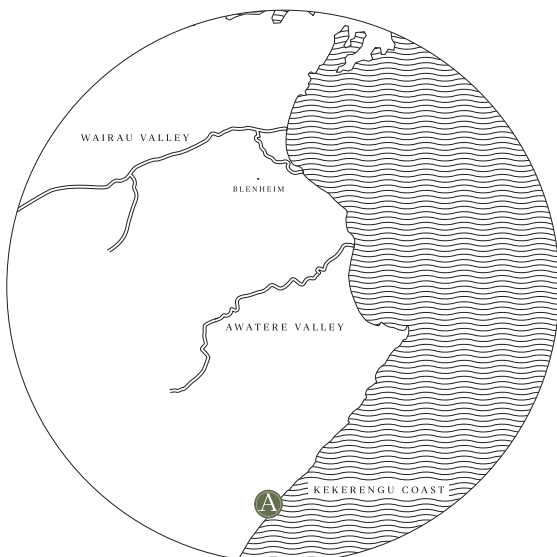
Soils: A slightly elevated river terrace of deep silt loam interspersed with fragmented limestone.

Vine Management: Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, and leaf plucking is minimal. Cluster thinning is used to ensure light crops and evenly ripened and balanced fruit.

Harvest Date: 24th March, 1st and 4th April, 2017.

WINEMAKING

Hand picked and whole bunch pressed. Fermented on grape solids with a selected yeast strain and aged on lees. Half was fermented and aged in a stainless steel tank and the other portion in old French oak barriques which went through malolactic fermentation with barrel stirring. Bottled 19th March, 2018.



Simon Waghorn - Winemaker
Waghorn Family Wines