



ASTROLABE

2018

KEKERENGU COAST

ALBARIÑO

VARIETY

100% albariño.

GRAPEGROWERS

Grown at Sleepers Vineyard
by Chris and Lynne Wilson.

LOCALITY

Kekerengu Coast, Marlborough,
New Zealand.

SPECIFICATIONS

Alcohol	12.00%
Residual sugar	<1 g/l
Total acidity	6.9 g/l
pH	3.39

VITICULTURE

Climate: The 2017-2018 growing season was the warmest since the first grapes were planted in Marlborough in 1973. Temperatures were 1.1 degrees over the long-term average. It was wetter than normal January through March and made tricky by three extended rain events. A dry period between late February and late March helped the grapes get through in reasonable condition, and the health of the canopies ensured good flavour development.

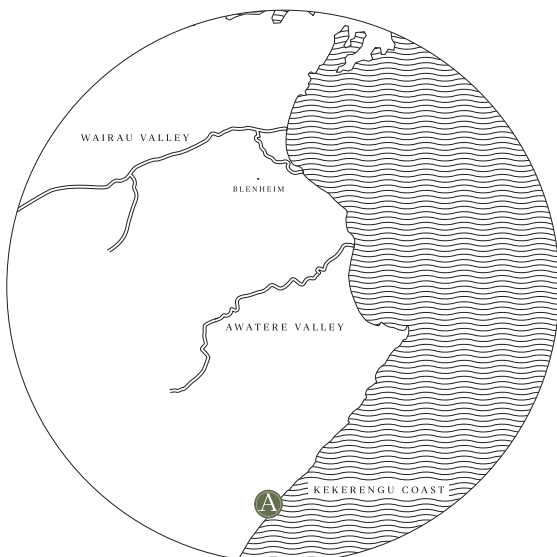
Soils: A slightly elevated river terrace of deep silt loam interspersed with fragmented limestone.

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, evenly ripened and balanced fruit.

Harvest Date: 13th April, 2018.

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 29th November, 2018.



Simon Waghorn - Winemaker
Waghorn Family Wines