



# ASTROLABE

## 2020

### KĒKERENGŪ COAST

### ALBARIÑO

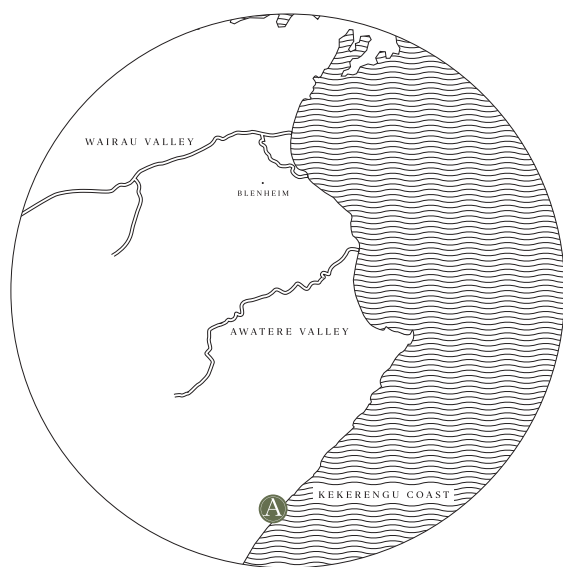
**VARIETY**  
albariño

**GRAPEGROWERS**  
Grown at Sleepers Vineyard  
by Chris and Lynne Wilson.

**LOCALITY**  
Kēkerengū Coast, Marlborough,  
New Zealand.

**SPECIFICATIONS**

Alcohol	12.2
Residual sugar	<1 g/l
Total acidity	7 g/l
pH	3.26



**VITICULTURE**

**Climate:** The 2019-2020 growing season was a little above average for temperature and growing degree days but cooler than the previous three seasons, which were all very high. The season was very dry, with only 43 mm (1.7 inches) of rain from 21 December to the end of harvest on 9 April. Budburst was five or six days early, and so was flowering. The dry season resulted in harvest coming in about ten days earlier than long term average. Where there was groundwater or drip irrigation, vines enjoyed good health and disease pressure was nil. Condition and 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:** The 3rd of April, 2020.

**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 8th March, 2021.

Simon Waghorn, Winemaker  
Waghorn Family Wines