



# ASTROLABE

## 2022

### KĒKERENGŪ COAST

### ALBARIÑO

#### VARIETY

Albariño

#### GRAPEGROWERS

Grown at Sleepers vineyard  
by the Wilson family.

#### LOCALITY

Kēkerengū Coast (100%), Marlborough,  
New Zealand.

#### SPECIFICATIONS

Alcohol	11.0%
Residual sugar	<1 g/l
Total acidity	6.9 g/l
pH	3.43

#### VITICULTURE

**Climate:** An early budburst with warm weather through to a dry and sunny November. Rains in October and December set up the canopy for strong growth with some issues with fungal diseases. January was dry and helped reduce the mildew pressure. High February rain fall caused some botrytis issues while giving a helpful boost to the canopies. Berries sized-up with the available water, and the yields were enhanced. Although the vineyards were delicately poised regarding botrytis pressures, a dryish March and April allowed our fruit to attain targets for flavour and maturity in good condition.

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

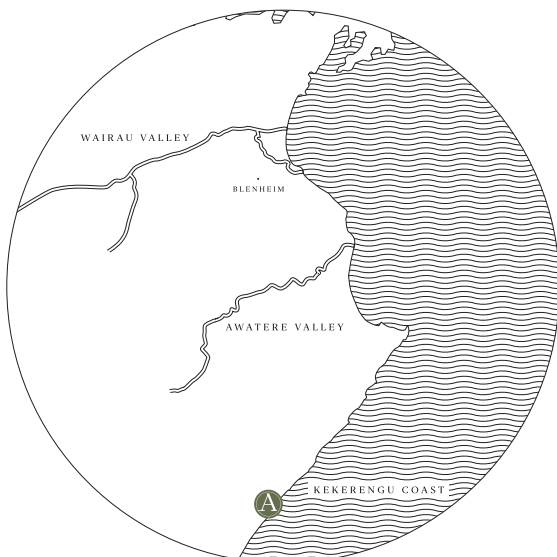
**Vine Management:** Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, and leaf plucking is minimal. Cluster thinning is used to ensure light crops, evenly ripened and balanced fruit.

**Harvest Date:** The 22nd of March and 22nd April, 2022.

#### 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 14th February, 2023.



  
Simon Waghorn - Winemaker  
Waghorn Family Wines