



ASTROLABE

2024 KĒKERENGŪ COAST ALBARIÑO

VARIETY

Albariño

GRAPEGROWERS

Grown at Sleepers vineyard
by the Wilson family.

LOCALITY

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

SPECIFICATIONS

Alcohol	11.5%
Residual sugar	<1 g/l
Total acidity	6 g/l
pH	3.56

VITICULTURE

Climate: Mean temperatures were average to well above average from September through to February 2024, with accumulated growing degree days over 10% higher than normal. Over the same period, rainfall was only 46% of normal, and soil water deficit was 46% higher. These dry conditions, and fewer berries on the bunches, meant fruit was entirely free of fungal disease at harvest. Lower bunch numbers and bunch weights lead to the harvest being amongst the smallest over the last ten years. The light crops helped the canopies survive the dry, and fruit flavour was excellent.

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 24th of April, 2024.

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 puncheons which went through malolactic fermentation with barrel stirring.

Bottled 13th February, 2025.



Simon Waghorn - Winemaker
Waghorn Family Wines

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