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1996

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ASTROLABEWINES.CO.NZ

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# ASTROLABE

## 2025

### KĒKERENGŪ COAST

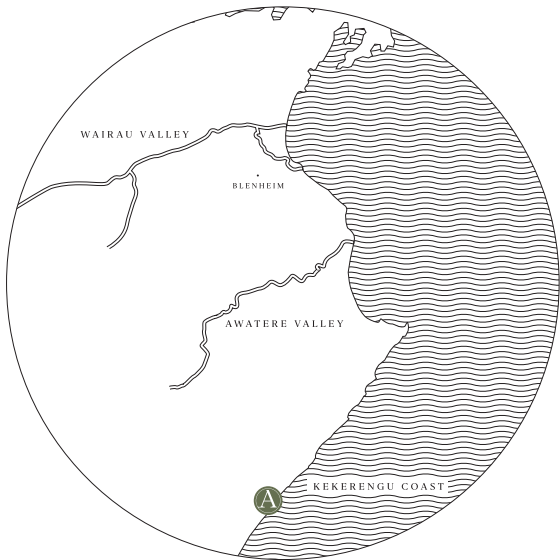
### ALBARIÑO

**VARIETY**  
Albariño

**GRAPEGROWERS**  
Grown at Sleepers vineyard  
by the Wilson family.

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

|                       |          |
|-----------------------|----------|
| <b>SPECIFICATIONS</b> |          |
| Alcohol               | 12.5%    |
| Residual sugar        | 1.12 g/l |
| Total acidity         | 6 g/l    |
| pH                    | 3.35     |



**VITICULTURE**

**Climate:** The growing season started with a very early and even budbreak following a warm September. Largely dry and warm weather prevailed in late November and early December, resulting in one of the region's most successful flowerings. With many bunches per vine and many berries per bunch, the vines were set up for one of Marlborough's largest ever crops. In many instances, fruit thinning was required. However, dry weather through to harvest meant fruit was able to be hung on the vine to achieve optimum ripeness, with classic flavours and slightly lower acids. Harvest was a few days earlier than normal, over the four weeks from the 15th March.

**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:** 16th of April, 2025.

**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 3rd December, 2025.

  
Simon Waghorn - Winemaker  
Waghorn Family Wines