



ASTROLABE

2023

KĒKERENGŪ COAST

ALBARIÑO

VARIETY

Albariño

GRAPEGROWERS

Grown at Sleepers vineyard
by the Wilson family.

LOCALITY

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

SPECIFICATIONS

Alcohol	12.0%
Residual sugar	1.8 g/l
Total acidity	6.1 g/l
pH	3.26

VITICULTURE

Climate: After a wet winter, spring was drier and warmer than normal, but regular rain events kept vines growing and in good health. Budburst was very good, and bunch numbers per vine were ahead of the long-term average. Through late spring and summer wet and humid conditions prevailed, and the outlook was for a difficult harvest period with high fungal disease potential. Late summer and autumn were very good, with sunny and dry weather that helped the harvest come through in very good condition and about a week later than recent seasons.

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

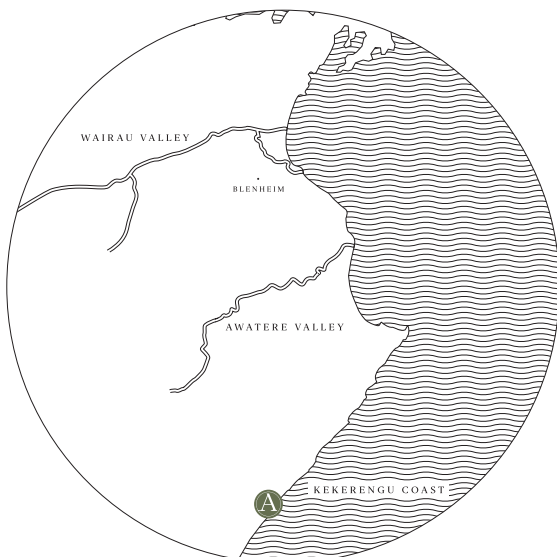
Vine Management: Standard trellis with pruning to two canes and vertical shoot positioning. Vines are trimmed closely, well tucked, and leaf plucking is minimal. Cluster thinning is used to ensure light crops, evenly ripened and balanced fruit.

Harvest Date: The 19th of April, 2023.

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 24th January, 2024.



Simon Waghorn - Winemaker
Waghorn Family Wines