



Astrolabe

*Vineyards*

## SLEEPERS VINEYARD ALBARIÑO 2013

### VARIETY

100% Albariño.

### GRAPEGROWERS

Grown at Sleepers Vineyard by Chris and Lynne Wilson.

### LOCALITY

Kekerengu Coast, Marlborough, New Zealand.

### SPECIFICATIONS

Alcohol	12 %
Residual sugar	2.8 g/l
pH	3.58
Titrateable Acidity	6.5 g/l

### VITICULTURE

**Climate** A typical season in Marlborough, with a dry and mild harvest and growing degree days just above the long-term average. Spring rains, and less of the blustery summer winds, ensured plenty of groundwater and healthy vine canopies.

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

**Harvest Date** 26<sup>th</sup> of April, 2013.

### WINEMAKING

Hand picked, whole bunch pressed. Only free-run juice used. Fermented with selected yeast strains in stainless steel tanks to retain freshness and purity.

### TASTING NOTES

**Colour/Appearance** Pale gold.

**Aroma/Bouquet** Fresh-cut pineapple and lime blossom.

**Palate** Fresh lively palate, white peach and tropical flavours. Medium body and length with a chalky and mineral finish.

**Cellaring** Best enjoyed when young and fresh, but has the potential to age gracefully.

**Suggested Foods** Goat milk cheeses, grilled or pan-fired white meats. Excellent for cutting through rich oily foods but also superb with salty and tart dishes, particularly seafood. A refreshing aperitif.

**Serve** Chilled.

*Simon Waghorn*

Simon Waghorn, Winemaker.