



Astrolabe

*Vineyards*

## SLEEPERS VINEYARD ALBARIÑO 2014

### VARIETY

100% Albariño.

### GRAPEGROWERS

Grown at Sleepers Vineyard by Chris and Lynne Wilson.

### LOCALITY

Kekerengu Coast, Marlborough, New Zealand.

### SPECIFICATIONS

Alcohol	12 %
Residual sugar	<1.0 g/l
pH	3.53
Titrateable Acidity	6.6 g/l

### VITICULTURE

**Climate** A warmish season down the Kekerengu Coast, punctuated by several rain events that made life difficult for vineyard management. However, the late-maturing Albariño avoided the wet weather, and benefitted from an extended 'hang-time' on the vine

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

**Harvest Date** 2nd of May, 2014.

### WINEMAKING

Hand picked, whole bunch pressed, with only free-run juice used. Fermented with a selected yeast strain in a stainless steel tank, but with a small portion ageing in old French oak barriques and going through malolactic fermentation.

### TASTING NOTES

**Colour/Appearance** Pale gold.

**Aroma/Bouquet** Stonefruit and ripe citrus, and a light creaminess.

**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-fried 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.