



Astrolabe

*Vineyards*

## SLEEPERS VINEYARD ALBARIÑO 2015

### VARIETY

100% Albariño.

### GRAPEGROWERS

Grown at Sleepers Vineyard by Chris and Lynne Wilson.

### LOCALITY

Kekerengu Coast, Marlborough, New Zealand.

### SPECIFICATIONS

Alcohol	12.5 %
Residual sugar	1.1 g/l
pH	3.42
Titrateable Acidity	7.2 g/l

### VITICULTURE

**Climate** A record dry, early and warm season in Marlborough, with growing degree days 10% above the long-term average, and 40 % of the normal rainfall. A lack of our usual blustery winds in the lead-up to harvest ensured that groundwater and irrigation delivered healthy vine canopies. Crops were naturally in balance with the soils, and the resulting wines show good concentration.

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

**Harvest Date** 21<sup>st</sup> of April, 2015.

### 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** Chalky purity and citrus zest, and spices.

**Palate** Pure and minerally, with citrus flavours. Medium body and length with a rich and spicy finish.

**Cellaring** Will age gracefully with careful cellaring.

**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.