



Astrolabe

Vineyards

SLEEPERS VINEYARD ALBARIÑO 2016

VARIETY

100% Albariño.

GRAPEGROWERS

Grown at Sleepers Vineyard by Chris and Lynne Wilson.

LOCALITY

Kekerengu Coast, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	12.2 %
Residual sugar	<1 g/l
pH	3.45
Titrateable Acidity	7.2 g/l

VITICULTURE

Climate Another very warm and dry season, with the second driest and the warmest since winegrowing commenced in Marlborough. Rain in January helped to size-up the berries to be larger than normal, despite the otherwise dry season. Warmth over the harvest months lowered the acid in the fruit at harvest.

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

Harvest Date 28th of April, 2016.

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.

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-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.