

WHITEHAVEN MARLBOROUGH PINOT NOIR 2016

Colour / Appearance: Deep crimson-red, with a garnet hue.

Aroma / Bouquet: Lifted spiced cherry, plum and a floral fragrance. There's savoury oak char and spice in the background..

Palate: A medium bodied wine with silky, velvety tannins and a firm structure to carry the bright primary fruits and perfumed notes. The finish has a lively acidity, aiding freshness.

Cellaring: Will age well with careful cellaring for three to six years.

Food Match: Try this wine with game meats such as duck or venison. **Serve:** Room temperature.

Alcohol: 13.5%
Residual Sugar: <2.0 g/L
Acidity: 5.9 g/L
pH: 3.45

Grape Growing:

The fruit for this wine was mainly sourced from 2 vineyards located in the Awatere and Southern Valley sub-regions of Marlborough. All fruit for this wine was grown on a standard 2 cane trellis system. Shoot thinning was carried out during the growing season to ensure a healthy open canopy, and fruit thinning occurred later in the season to ensure all the fruit had concentrated ripe varietal flavours.

Climate: Conditions were very dry early in the season, with average temperatures, clear skies and a high risk of frost. Warm conditions over flowering in mid-December resulted in good yields. Decent rain in early and mid-January, allowed for healthy canopies and vigorous growth. February was hot and dry, followed by warm, dry March; perfect weather for intense flavour development.

Winemaking: The fruit for this wine was hand harvested in the cool Marlborough autumn mornings. Most was destemmed and transferred to various open top fermenting vats in the winery. Approximately 5% of the fruit was added to the fermenter as whole clusters. The fruit was then left to cold soak for 5-6 days prior to fermentation.. The fermentation occurred spontaneously with yeast native to the vineyard. Extraction was done by hand-plunging (*pigeage*) 3-4 times daily to ensure gentle colour and flavour extraction. The temperature was allowed to peak at 32°C. The wine was then pressed off as soon as it reached dryness, and then racked to new (30%), 1 and 2 year old French oak barrels. The heavy pressings were kept separate. The wine was left to mature in barrel and underwent natural malo-lactic fermentation in spring. After 11 months the wine was removed from barrel, blended and filtered before bottling in April, 2017

Harvest Dates: 22nd March – 10th April, 2016

Winemaker: Rowan Langdon

www.whitehaven.co.nz



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

