

WHITEHAVEN MARLBOROUGH SAUVIGNON BLANC 2019



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WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Pale lemon with a green hue and a bright clarity.

Aroma / Bouquet:

Lifted passionfruit, grapefruit, gooseberry, and peach fruit flavours, with complexing hints of jalapeno, nettle, boxwood and blackcurrant leaf.

Palate:

A full flavoured, medium bodied wine, with an abundance of regionally typical blackcurrant and gooseberry flavours that linger on the dry, clean finish.

Cellaring:

We recommend drinking our 2019 Sauvignon Blanc while it is young and fresh, but the wine is capable of developing nicely over the next three to five years if carefully cellared.

Food Match:

This wine is a perfect accompaniment to summer salads, poultry and shellfish, such as Marlborough's famous green-shell mussels. Also try it with lobster and white fish.

Serve: Lightly chilled.

Alcohol:	13.0%
Residual Sugar:	3.7g/L
Acidity:	6.8g/L
pH:	3.14

Harvest Date: 14th March – 4th April, 2019

Grape Growing:

Vines are trained to three or four canes on a vertical trellis. Balanced pruning, shoot thinning, tucking and trimming are used to achieve an open, healthy canopy and clean fruit.

Climate:

The timing of budburst was similar to previous years. The early part of the season was notable for lower sunshine hours, especially in November. With flowering in early December, the weather was very changeable, leading to some variable crop loads depending on the site. January and February were very hot and dry, withering the surrounding hills and putting pressure on irrigation systems. This also brought forward the harvest by 10-14 days. Warm, dry conditions over harvest meant the grapes could be picked with optimum flavour and without pressure from disease or rain.

Winemaking:

The fruit was machine harvested in cool evening conditions, and pressed immediately with minimal skin contact. After settling, the clear juice was fermented at very low temperatures with selected yeast strains to preserve the inherent varietal flavours. The wine was fermented entirely in stainless steel.

Winemakers:

Sam Smail and Diana Katardzhieva.



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

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.

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

Growing:

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 de-stemmed 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

Winemaker: Rowan Langdon

Accolades: Cameron Douglas NZ 93/100pts, 2019 International Wine Competition 92/100pts, Bob Campbell, NZ, 90/100pts (4 stars).

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WHITEHAVEN MARLBOROUGH CHARDONNAY 2018



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WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Mid straw with a bright clarity.

Aroma / Bouquet:

Peach, mandarin and nectarine fruit flavours complexed with meally, hazelnut and butter notes. In the background there is also a mineral, flinty character.

Palate:

A medium bodied wine with a creamy texture and soft acidity. The fruit and mineral flavours are well integrated and persist on the long, cleansing finish.

Cellaring:

We recommend drinking our Chardonnay in the first 4 to 6 years after the vintage, but the wine has the structure and closure to allow continued development with careful cellaring.

Food Match:

Our Chardonnay is a food-friendly wine. A perfect match for Mediterranean food, pork or chicken pies and creamy mushroom pastas.

Serve: Lightly chilled.

Alcohol:	13.0%
Residual Sugar:	1.2 g/L
Acidity:	5.0 g/L
pH:	3.50

Winemakers: Sam Smail and Diana Katardzhieva

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Harvest Dates: 19th March to 3rd April, 2018

Grape Growing:

The vines are trained with two canes on a vertical trellis. Balanced pruning, shoot thinning, tucking and trimming are done to achieve an open, healthy canopy. Budburst was slightly earlier than normal and the weather slightly warmer than average. The early part of the season was notable for no frost events. In November, the weather became dry and the timing of the season returned to the long term average with some cooler days. Hot, dry weather in early December, resulted in a very good fruit set, and a rapid advancement in vine growth. The remainder of December and January were very hot. February was wetter with two ex-tropical cyclones adding some disease pressure. However, in March and April, the region was exposed to perfect late season ripening conditions of warm, sunny days and cool nights, resulting in intense fruit flavours.

Winemaking:

Most of the fruit was hand-picked and immediately whole cluster pressed. The heavy pressings were kept separate to minimise harsh phenolics. The juice was lightly settled before being inoculated for fermentation. Halfway through fermentation, the juice was transferred to French oak barrels of which 17% were new. Malo-lactic fermentation was carried out in the barrels during the 11 month maturation to aid texture and richness on the palate.

Vineyards:

Whitehaven, Pauls Road, Renwick
Rothay, Wratts Road, Rapaura
The Wrekin, Wrekin Road, Brancott



WHITEHAVEN MARLBOROUGH PINOT NOIR ROSÉ 2019



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WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Light pink with a bright clarity.

Aroma / Bouquet:

Lifted strawberry and raspberry fruit flavours, with a citrus zest and floral notes.

Palate:

A medium bodied wine with a bright, fresh acidity that supports the bright red fruits and floral notes. These persist on the lengthy, clean finish.

Cellaring:

This wine is ready to be drunk now or within three years of the vintage date.

Food Match:

This is a dry Rosé suited to pairing with food. Try serving with smoked fish, pâtés, or fresh green salads.

Cheese Matches:

Mild, hard cheeses such as edam, gouda or gruyere

Serve: Lightly chilled.

Alcohol: 13.0%
Residual Sugar: 3.1g/L
Acidity: 5.5g/L
pH: 3.38

Harvest Date: 7th March 2019

Grape Growing:

The timing of budburst was similar to previous years. The early part of the season was notable for lower sunshine hours, especially in November. With flowering in early December, the weather was very changeable, leading to some variable crop loads depending on the site. January and February were very hot and dry, withering the surrounding hills and putting pressure on irrigation systems. This also brought forward the harvest by 10-14 days. Warm, dry conditions over harvest meant the grapes could be picked with optimum flavour and without pressure from disease or rain.

Winemaking:

The fruit was machine-harvested then crushed and destemmed. 2-3 hours of skin contact in the press ensured the suitable amount of colour and flavour extraction. The juice was lightly pressed and cold settled. A cold fermentation with selected yeast ensured a wine with lifted fruit flavours and freshness.

Winemakers: Sam Smail and Diana
Katardzhieva



WHITEHAVEN MARLBOROUGH RIESLING 2017



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WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Light straw with lemon hue and bright clarity

Aroma / Bouquet:

Freshly cut lemon and lime fruits flavours, with sherbet and floral notes

Palate:

A medium to light bodied wine with bright citrus aromatic flavours. These flavours are heightened by the fresh acidity and balanced residual sugar to aid the mouthfeel and texture.

Cellaring:

We believe after cellaring for a year or more this Riesling will gain some bottle-age complexity to augment the varietal characters the wine exhibits now. However, the wine is already in good balance, and can be enjoyed immediately.

Food Match:

Superbly paired with Asian cuisine and crisp green salads. This wine is excellent to whet the appetite before a meal.

Serve: Lightly chilled.

Alcohol:	11.5%
Residual Sugar:	11.6g/L
Acidity:	8.1g/L
pH:	2.92

Grape Growing:

The vines were pruned to 2 canes, with vertical shoot positioning. Balanced pruning, shoot thinning, wire lifting, and trimming ensured favourable canopy conditions. The budburst timing was slightly later than normal and the vines experienced typical spring like conditions of variable temperatures, winds and rain. Early varieties, such as Chardonnay and Pinot Noir, flowered in cooler conditions leading to smaller yields. Other varieties had warm, dry conditions over flowering, resulting in healthy crop levels. In mid-December, the weather became warm and dry. January was notable for strong winds that parched the landscape. The later part of the season recorded lower sunshine hours, resulting in delayed sugar ripeness and a later start to harvest.

Winemaking:

Half the fruit was hand-picked and whole bunch pressed, while the remainder was machine picked in the cool morning conditions. A press cut was made to minimise harsh phenolic compounds in the wine. After settling and clarification, the juice was fermented at very low temperature with a select yeast strain to retain the fruit's intense varietal flavours. The ferment was stopped with some residual sugar to balance the high acidity.

Winemakers: Sam Smail and Diana Katardzhieva

Accolades: 2017 Air New Zealand Wine

Awards: *Gold*



WHITEHAVEN MARLBOROUGH PINOT GRIS 2018



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Marlborough wine as it should be

Colour / Appearance:

Mid-straw with a bright clarity.

Aroma / Bouquet:

Lifted aromas of almonds and pear, with hints of cinnamon, pepper, and quince.

Palate:

The palate is full-flavoured and medium-bodied with a mouth filling texture, and a soft, plush acidity. The pear, quince and citrus peel flavours tend to the elegant clean finish.

Cellaring:

We believe after cellaring for a year or two the Pinot Gris will gain texture and complexity to augment the varietal characters exhibited by the wine now. However, the wine is already in good balance, and can be enjoyed immediately.

Food Match:

This Pinot Gris is made to be best enjoyed with food. We recommend dishes featuring smoked salmon, mushrooms or light game. Pasta and egg dishes also should match well.

Serve lightly chilled

Alcohol: 13.0%

Residual Sugar: 5.3 g/L

Acidity: 5.2 g/L

pH: 3.52

Harvest Dates: 24th and 25th March, 2018

Vineyard:

Whitehaven Estate, Pauls Road, Renwick

Grape growing:

Vines are trained to two canes on a vertical trellis, with balanced pruning, shoot thinning, tucking and trimming to achieve an open, healthy canopy. Budburst was slightly earlier than normal and the weather slightly warmer than average. The early part of the season was notable for no frost events. In November, the weather became dry and the timing of the season returned to the long term average with some cooler days. Hot, dry weather in early December, resulted in a very good fruit set, and a rapid advancement in vine growth. The remainder of December and January were very hot. February was wetter with two ex-tropical cyclones adding some disease pressure. However, in March and April, the region was exposed to perfect late season ripening conditions of warm, sunny days and cool nights, resulting in intense fruit flavours.

Winemaking:

Most of the fruit was hand-picked and whole cluster pressed. The clear juice was fermented at very low temperature with selected yeast strains to preserve the inherent fruit flavours. After fermentation, the wine was regularly stirred on the yeast lees to aid the creamy texture and mouth feel.

Winemaker: Rowan Langdon

