

WHITEHAVEN MARLBOROUGH SAUVIGNON BLANC 2018



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Pale yellow-green, with star 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 2018 Sauvignon Blanc while it is young and fresh, however the wine is capable of developing nicely over the next 3-5 years if carefully cellared.

Food Match:

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

Serve: Lightly chilled.

Alcohol:	13.0%
Residual Sugar:	2.8g/L
Acidity:	7.4g/L
pH:	3.38

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Harvest Date:

19th March – 7th April, 2018

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:

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:

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).

www.whitehaven.co.nz



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND



WHITEHAVEN MARLBOROUGH PINOT NOIR ROSÉ 2018



WHITEHAVEN

Marlborough wine as it should be

Colour / Appearance:

Pale salmon with a peach hue and bright clarity.

Aroma / Bouquet:

Lifted strawberry and watermelon fruit flavours with creaming soda, sherbet and nectarine notes.

Palate:

A medium bodied wine with a soft texture and fresh acidity that enhances the bright red berry flavours and adds to the long, fresh finish.

Cellaring:

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

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:	3.2 g/L
Acidity:	6.7 g/L
pH:	3.50

Harvest Dates:

 14th – 18th March, 2018

Grape Growing:

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:

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.

Winemaker: Sam Smail and Diana Katardzhieva

Accolades:

2019 Sydney International Wine Show, *Top 100/Blue Gold*,

2019 Royal Easter Show, *Gold*.

