

WHITEHAVEN MARLBOROUGH NOBLE RIESLING 2014



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Deep-straw to light-gold.

Aroma / Bouquet:

Ripe apricot, mango and marmalade fruit flavours, with notes of beeswax and honey.

Palate:

Our Noble Riesling has a dense, luscious texture, balanced by a firming acidity. The fruit and honeyed flavours are layered and persist on the rich, lengthy finish.

Cellaring:

This wine will develop nicely over the next 10 years.

Suggested Food Match:

Try this wine with rich, soft cheeses and sweet desserts.

Serve: Lightly chilled.

Alcohol:	8.3%
Residual Sugar:	260 g/L
Acidity:	7.3 g/L
pH:	3.54

Accolades:

Trophy - New Zealand International Wine Show 2016
Gold, Trophy – Royal Easter Show 2017

Harvest Dates:

6th and 21st May, 2014

Grape Growing:

Fruit was grown on a standard two cane trellis system. Shoot thinning was carried out to ensure a healthy open canopy, and fruit thinning occurred later in the season to ensure all the fruit had ripe flavours.

Climate:

The season started with an early budburst due to a warm winter. A warm, dry spring and early summer resulted in ideal growing conditions and healthy yields. Mid-season rain aided plant growth and canopy vigour. Cooler weather over January was followed by a warm, dry ripening period. Late season rain provided ideal conditions for botrytis to form and concentrate the flavours during the cold, fine, late autumn days.

Winemaking:

Grapes were hand-picked with approximately 80% incidence of botrytis. At the winery it was de-stemmed and crushed to a bag press then left overnight to allow the juice to soak up flavours from the skins and botrytis. A long, slow press cycle ensured full extraction of juice and flavour from the skins. The juice was clarified naturally before inoculation with a selected yeast strain. The ferment was stopped by chilling at a stage when the luscious sweetness and acid freshness were balanced.

Winemakers: Sam Smail & Rowan Langdon

