

WHITEHAVEN MARLBOROUGH HIDDEN BARREL SAUVIGNON BLANC 2016



WHITEHAVEN

Marlborough wine as it should be

An alternative style of Sauvignon Blanc.

Colour / Appearance:

Mid-straw/deep lemon hue, with a bright clarity

Aroma / Bouquet:

Ripe stone fruit, grapefruit, gunflint, wet stone notes and chamomile tea.

Palate:

A full-bodied wine with crisp, clean acidity, a silky texture with riper fruit and gunflint flavours. This wine has a long persistent finish.

Cellaring:

We recommend drinking our 2016 Hidden Barrel Sauvignon Blanc in the first 3 to 5 years after the vintage, but the wine has the structure and closure to allow continued development with careful cellaring.

Food Match:

A food friendly wine, matched with dishes like barbecued pork and chicken, or simply with fresh shellfish. **Serve:** Lightly chilled.

Alcohol: 13%
Residual Sugar: 2.4 g/L
Acidity: 6.8 g/L
pH: 3.14

Harvest Dates: 30TH March, 17th April 2016

Grape Growing:

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

Climate:

Very dry early in the season, average temperatures, clear skies, 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, vigorous growth. February was dry, followed by warm, dry March.

Winemaking:

Fruit was hand-picked, crushed by foot. After pressing the juice had minimal additions, a coarse settling, and racked. A wild fermentation started after 1-2 days then juice was transferred to old, French oak puncheons. The fermentation finished quickly due to a high temperature. Wine aged for 12 months on yeast lees with minimal stirring and no malolactic fermentation. The wine was filtered before bottling, but had no fining.

Winemaker: Sam Smail

