

# WHITEHAVEN MARLBOROUGH FEATHERWEIGHT LIGHTER IN ALCOHOL 2016



**WHITEHAVEN**

*Marlborough wine as it should be*

## **Colour / Appearance:**

Pale straw, with a green hue

## **Aroma / Bouquet:**

Lifted jasmine floral notes, red apple, lemon zest and freshly cut peach.

## **Palate:**

A light-bodied wine with a fresh, crisp acidity some spritz, and lively aromatic fruit flavours. These flavours persist on the lengthy finish

## **Cellaring:**

We recommend drinking our 2016 Featherweight while it is young and fresh, but the wine is capable of developing nicely over the next 1 to 2 years if carefully cellared.

## **Food Match:**

Barbecued shrimp or mussels, green summer salads, and steamed seafood.

**Serve:** Lightly chilled.

**Alcohol:** 9.5%

**Residual Sugar:** 9 g/L

**Acidity:** 7.3 g/L

**pH:** 3.19

**Harvest Dates:** 16<sup>th</sup> and 20<sup>th</sup> March 2016

## **Varieties:**

60% Pinot Gris

40% Sauvignon Blanc

## **Grape Growing:**

The vines were pruned three and four canes on a vertical shoot positioning trellis. Balanced pruning, shoot thinning, tucking and trimming are used to achieve an open, healthy canopy and clean fruit.

## **Winemaking:**

The fruit was machine-harvested in cool early morning 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 fresh fruit flavours. The wine was fermented entirely in stainless steel. The ferment was stopped with some residual sugar to balance the higher acidity.

**Winemaker:** Sam Smail

