

WHITEHAVEN MARLBOROUGH GEWÜRZTRAMINER 2016



WHITEHAVEN

Marlborough wine as it should be

Colour / Appearance:

Mid- deep straw, with a gold hue.

Aroma / Bouquet:

Lifted, aromatic rose petals, mango, ginger and nutmeg spice, with hints of Turkish delight.

Palate:

This is a full-bodied with a rich, oily texture that coats the palate with intense varietal flavours. The rose petal and spice flavours persist on the long, soft finish.

Cellaring:

We believe after cellaring for many years, the Gewürztraminer will gain varietal and honeyed bottle-age complexity. However, the wine is already in good balance, and can be enjoyed immediately.

Food Match:

This wine is made to be enjoyed best with food. We recommend dishes with aromatic spices and flavours, such as Moroccan, Thai or Chinese dishes.

Serve: Lightly chilled.

Alcohol:	13.5%
Residual Sugar:	14.6 g/L
Acidity:	4.1 g/L
pH:	3.77

Grape Growing:

Vines are trained to 2 canes on a standard trellis, with balanced pruning, shoot thinning, vertical shoot positioning, tucking and trimming to achieve an open, healthy canopy.

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 was hand-picked, de-stemmed and held with the skins in the press for 24 hours. The free run and light pressings were separated and cold settled. The fermentations were carried out in stainless steel, and stopped with some residual sugar to aid texture and mouthfeel. The wine was aged on lees for 4 months before bottling in early September.

Winemaker: Sam Smail and Rowan Langdon

Accolades:

Air New Zealand Wine Awards 2016 GOLD
New Zealand International Wine Show 2016 GOLD

