

WHITEHAVEN MARLBOROUGH PINOT ROSE 2016



WHITEHAVEN

Marlborough wine as it should be

Colour / Appearance:

Vibrant orange-pink, star bright clarity.

Aroma / Bouquet:

Intense fresh strawberry, raspberry and melon fruit flavours, with floral notes.

Palate:

A medium bodied wine, with clean acidity and intense red fruit flavours that linger on the long, dry finish.

Cellaring:

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

Food Match:

This is a dry Rosé suited to pairing with food. Try serving with smoked fish, pâtés, or fresh green salads. Mild, hard cheeses such as Edam, Gouda or Gruyere will also work well.

Serve: Lightly chilled.

Alcohol: 13%

Residual Sugar: 3.8 g/L

Acidity: 5.9 g/L

pH: 3.39

Harvest Dates: 20th March, 27th March & 2nd April, 2016

Grape Growing:

The vines were pruned to two canes on a vertical shoot positioning trellis. 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 machine-harvested then crushed and de-stemmed. 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:

Gold, Trophy – 2017 Royal Easter Show
Elite Gold, Trophy – 2017 Air New Zealand Wine Awards
Gold – 2016 New Zealand International Wine Show
94/100pts – Bob Campbell, NZ

