

# WHITEHAVEN MARLBOROUGH NOBLE RIESLING 2018



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.

|                        |         |
|------------------------|---------|
| <b>Alcohol:</b>        | 9.5%    |
| <b>Residual Sugar:</b> | 192 g/L |
| <b>Acidity:</b>        | 8.8 g/L |
| <b>pH:</b>             | 3.44    |

## Harvest Dates:

2<sup>nd</sup>, 8<sup>th</sup> and 10<sup>th</sup> May, 2018

## 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:

Budburst was slightly earlier than normal and the weather slightly warmer than average. The early part of the season was notable for no frost events. In November, the weather became dry and the timing of the season returned to the long term average with some cooler days. Hot, dry weather in early December, resulted in a very good fruit set, and a rapid advancement in vine growth. The remainder of December and January were very hot. February was wetter with two ex-tropical cyclones adding some disease pressure. However, in March and April, the region was exposed to perfect late season ripening conditions of warm, sunny days and cool nights, resulting in intense fruit flavours and ideal conditions for late development of late season botrytis.

## 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.

