

WHITEHAVEN MARLBOROUGH PINOT NOIR ROSÉ 2019



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Light pink with a bright clarity.

Aroma / Bouquet:

Lifted strawberry and raspberry fruit flavours, with a citrus zest and floral notes.

Palate:

A medium bodied wine with a bright, fresh acidity that supports the bright red fruits and floral notes. These persist on the lengthy, clean 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.

Cheese Matches:

Mild, hard cheeses such as edam, gouda or gruyere

Serve: Lightly chilled.

Alcohol: 13.0%
Residual Sugar: 3.1g/L
Acidity: 5.5g/L
pH: 3.38

Harvest Date: 7th March 2019

Grape Growing:

The timing of budburst was similar to previous years. The early part of the season was notable for lower sunshine hours, especially in November. With flowering in early December, the weather was very changeable, leading to some variable crop loads depending on the site. January and February were very hot and dry, withering the surrounding hills and putting pressure on irrigation systems. This also brought forward the harvest by 10-14 days. Warm, dry conditions over harvest meant the grapes could be picked with optimum flavour and without pressure from disease or rain.

Winemaking:

The fruit was machine-harvested then crushed and destemmed. 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.

Winemakers: Sam Smail and Diana
Katardzhieva

