

WHITEHAVEN MARLBOROUGH PINOT GRIS 2020



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance: Mid-straw with a bright clarity.

Aroma / Bouquet: Stunning pear, ginger, and floral tones are displayed on the nose, with a subtle hint of sweet baking spices.

Palate: This textural Pinot Gris shows an elegant array of pear, stone-fruit and almond meal flavours.

Cellaring: The wine has lovely balance and can be enjoyed immediately. We believe after cellaring for up to six years the Pinot Gris will gain additional texture and complexity to augment the varietal characters exhibited by the wine now.

Food Match: This Pinot Gris is made to be enjoyed with food. We recommend dishes featuring richer seafoods, mushrooms, light game and poultry.

Serve: Serve lightly chilled.

Alcohol: 14.5%
Residual Sugar: 4.8g/L
Acidity: 5.1g/L
pH: 3.56

Harvest Date: 12th-31st March 2020

Winemaker: Rowan Langdon

Grape Growing:

Pinot Gris vines, planted immediately surrounding the winery, are trained to two canes on a vertical trellis, with balanced pruning, shoot thinning, tucking and trimming to achieve an open, healthy canopy. This season was notable for being one of the warmest on record. Things started normally, with variable spring temperatures, wind and a number of rainy days. However, after Christmas the region experienced a very hot, dry season. It also meant little or no disease pressure and the grapes able to be picked with optimum flavours.

Winemaking:

The fruit used to make this wine was hand-picked, the vast majority of which came from Whitehaven's own Pauls Rd vineyard. The fruit was then whole bunch pressed and the resulting juice settled for 24 hours. The juice was then racked to a stainless steel tank, where it underwent fermentation using a selected yeast strain. A portion of this wine (10%) was fermented at a warm temperature in an old oak cuvee. After fermentation the wine was let to sit on its yeast lees for approximately 5-6 months. We then blended and filtered this wine, before finally bottling it on the 2nd February, 2021.

Accolades:

Sam Kim, Wine Orbit: 94/100 Points, 5 Stars
Cameron Douglas, NZ: 92/100 Points
Candice Chow, Raymond Chan Wine Reviews: 4 Stars

