

WHITEHAVEN MARLBOROUGH GEWÜRZTRAMINER 2021



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Pale lemon with a bright clarity.

Aroma / Bouquet:

Lifted rose petal and orange blossom aromatics, with subtle hints of ginger and green tea.

Palate:

Flavours of ripe citrus fruits, ginger, spiced apple and Turkish delight, this softly textured wine has a hint of sweetness and a long, refreshing finish.

Cellaring:

This wine is ready to be drunk now or within six years of the vintage date. Serve lightly chilled.

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.

Alcohol:	14%
Residual Sugar:	10.1 g/L
Acidity:	4.4 g/L
pH:	3.66

Harvest Date: March 4th and 26th, 2021.

Climate:

2021 will be remembered as a season of two halves. The early part of the growing season was marked by two severe frost burn events which affected much of the region to varying degrees. This was followed by variable cool and wet weather through flowering, resulting in fewer berries setting per bunch, further reducing crops after the frost damage. Post-Christmas however, we could not have asked for a better season. The weather remained warm, but not hot, and we had beautiful diurnal shift leading into harvest, retaining freshness and energy in the fruit and providing the perfect conditions for flavour development. With the light crops, harvest was underway earlier than usual, and it was only in the final days of the harvest that we encountered some wet weather events that the winery was easily able to work around.

Grape Growing:

The fruit for this wine was grown in the vineyards located in the Waihopai (60%) and Wairau Valley (40%) of Marlborough. Vines were grown using 2 or 3 canes and managed to allow good fruit exposure and a balanced canopy throughout the growing season.

Winemaking:

The grapes used to make this wine were hand-picked when the fruit reached optimum ripeness. At the winery the grapes were then destemmed/crushed, and the resulting must was left to soak inside the press for up to 48 hours before pressing off. After 24 hours of settling, the juice was racked to stainless steel tanks, then warmed and inoculated with an aromatic yeast strain. Following fermentation, the wine was left on its yeast lees for 3 months before filtration and bottling on the 26th August, 2021.

