

WHITEHAVEN MARLBOROUGH RIESLING 2021



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance: Pale lemon.

Aroma / Bouquet: White flesh nectarine, lemon sorbet and white floral aromas.

Palate: Medium dry Riesling with citrus, apple, white floral and oyster shell flavours. The palate is finely focused delivering fruit purity, balanced acidity and length.

Cellaring: We recommend drinking our 2021 Riesling when it is young and fresh, but the wine is capable of developing nicely beyond five years if carefully cellared.

Food Match: Superbly paired with Asian cuisine and crisp green salads. This wine is excellent to whet the appetite before a meal.

Serve: Lightly chilled.

Alcohol: 12%
Residual Sugar: 14.4 g/L
Acidity: 8.58 g/L
pH: 2.88

Harvest Date: 21st March – 23rd March 2021

Grape growing:

The fruit for this wine was sourced primarily from our winery home block vineyard at Pauls Rd (72%) with the balance from Best's vineyard in the Southern Valleys (28%). The vines are pruned to two canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, and trimming are used to achieve balanced vines, a healthy canopy and clean fruit. Minimal crop thinning was required in 2021 due to naturally low crops.

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 both Riesling parcels were harvested in perfect weather conditions.

Winemaking:

The majority of the fruit (72%) was handpicked and whole bunch pressed with the balance machine picked. We pressed immediately with minimal skin contact. To retain as much purity in the finished wine as possible and minimise harsh phenolic compounds, a press cut was made to separate out the heavier pressings portion of the juice. After settling and clarification, the juice was fermented at very low temperature with a selected yeast strain to retain the fruit's intense varietal flavours. The ferment was stopped with some residual sugar to balance the high acidity.

Accolades:

Candice Chow, Raymond Chan Wine Reviews: 5 Stars
Sam Kim, Wine Orbit: 5 Stars
Cameron Douglas, MS: 93/100 Points, Excellent

