

# WHITEHAVEN MARLBOROUGH PINOT GRIS 2018



WHITEHAVEN

*Marlborough wine as it should be*

## **Colour / Appearance:**

Mid-straw with a bright clarity.

## **Aroma / Bouquet:**

Lifted aromas of almonds and pear, with hints of cinnamon, pepper, and quince.

## **Palate:**

The palate is full-flavoured and medium-bodied with a mouth filling texture, and a soft, plush acidity. The pear, quince and citrus peel flavours tend to the elegant clean finish.

## **Cellaring:**

We believe after cellaring for a year or two the Pinot Gris will gain texture and complexity to augment the varietal characters exhibited by the wine now. However, the wine is already in good balance, and can be enjoyed immediately.

## **Food Match:**

This Pinot Gris is made to be best enjoyed with food. We recommend dishes featuring smoked salmon, mushrooms or light game. Pasta and egg dishes also should match well.

Serve lightly chilled

**Alcohol:** 13.0%

**Residual Sugar:** 5.3 g/L

**Acidity:** 5.2 g/L

**pH:** 3.52

**Harvest Dates:** 24<sup>th</sup> and 25<sup>th</sup> March, 2018

## **Vineyard:**

Whitehaven Estate, Pauls Road, Renwick

## **Grape growing:**

Vines are trained to two canes on a vertical trellis, with balanced pruning, shoot thinning, tucking and trimming to achieve an open, healthy canopy. 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.

## **Winemaking:**

Most of the fruit was hand-picked and whole cluster pressed. The clear juice was fermented at very low temperature with selected yeast strains to preserve the inherent fruit flavours. After fermentation, the wine was regularly stirred on the yeast lees to aid the creamy texture and mouth feel.

**Winemaker:** Rowan Langdon

