

WHITEHAVEN MARLBOROUGH GRÜNER VELTLINER 2015



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Light straw, with a star-bright quality.

Aroma / Bouquet:

Lifted honeysuckle, grapefruit and peach fruit flavours, with hints of pepper, lemon sherbet and ginger spice.

Palate:

A medium-bodied wine with a soft, supple texture and an abundance of aromatic and spice flavours which persist on the length, clean finish.

Cellaring:

Ready to enjoy now or within three years of vintage.

Food Match:

Will pair well with lightly spiced Asian cuisine, grilled asparagus or artichokes.

Serve: Lightly chilled.

Alcohol:	13.5 %
Residual Sugar:	4.7 g/L
Acidity:	4.5 g/L
pH:	3.24

Harvest Date:

4 April 2015.

Grape Growing:

The vines were pruned to two canes, with vertical shoot positioning. Balanced pruning, shoot thinning, wire lifting and trimming, ensured favourable canopy conditions.

Climate:

The season started with a very dry, late winter and early spring. Whilst the temperatures were similar to the long term average, they varied greatly, with a number of warm days followed by cold spells. Colder conditions over flowering resulted in average yields. In late December, the climate became very warm and dry; ideal conditions for ripening. This fine weather continued over harvest, meaning the grapes could be picked at ideal ripeness, with intense flavours.

Winemaking:

The fruit was machine harvested in the cool morning conditions and gently pressed. After settling and clarification, the juice was fermented at very low temperature, with a select yeast strain to retain the fruit's varietal flavours. The wine was stirred on lees to aid mouthfeel and texture.

Winemakers: Sam Smail and Diana Katardzhieva.

