

WHITEHAVEN MARLBOROUGH GEWÜRZTRAMINER 2017



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Mid-straw, with a green tinge and a bright clarity.

Aroma / Bouquet:

A classic, varietal mix of rose petal, lychee, Turkish delight and ginger spice.

Palate:

The palate is full-bodied with a rich, oily texture, filled with varietal fruit and spice flavours that coat the mouth and persist on the long, silky finish.

Cellaring:

We believe after cellaring for many years, the Gewürztraminer will gain varietal and honeyed bottle-age complexity. However, the wine is already in good balance, and can be enjoyed immediately.

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.

Serve: Lightly chilled.

Alcohol: 13.5%
Residual Sugar: 12.8g/L
Acidity: 4.8g/L
pH: 3.58

Grape Growing:

Vines are trained to three or four canes on a vertical trellis. Balanced pruning, shoot thinning, tucking and trimming are used to achieve an open, healthy canopy and clean fruit.

Climate:

The budburst timing was slightly later than normal and the vines experienced typical spring like conditions of variable temperatures, winds and rain. Early varieties, such as Gewürztraminer, flowered in cooler conditions leading to smaller yields. In mid-December, the weather became warm and dry. January was notable for strong winds that parched the landscape. The later part of the season recorded lower sunshine hours and higher humidity, resulting in delayed sugar ripeness and a later start to harvest.

Winemaking:

The fruit was hand-picked, de-stemmed and held with the skins in the press for 24 hours. The free run and light pressings were combined and cold settled. The fermentations were carried out in stainless steel, and stopped with some residual sugar to aid texture and mouthfeel. The wine was aged on lees for 4 months before bottling in late September.

Winemakers: Sam Smail and Diana Katardzhieva

