

# WHITEHAVEN MARLBOROUGH PINOT NOIR 2018



## WHITEHAVEN

WINES OF MARLBOROUGH  
NEW ZEALAND

### Colour / Appearance:

Deep ruby, with a garnet hue.

### Aroma / Bouquet:

Lifted red cherries and raspberry with hints of floral notes, underlined with aniseed and cinnamon spice notes.

### Palate:

A medium bodied wine with a silky, fine texture, this eloquent Pinot Noir displays notes of red and dark fruits. These fruit flavours are balanced with subtle oak char and spice note.

### Food Match:

Try this wine with game meats such as duck or venison. Serve at room temperature.

<b>Alcohol:</b>	13.5%
<b>Residual Sugar:</b>	2.3g/L
<b>Acidity:</b>	4.8g/L
<b>pH:</b>	3.56

**Harvest Date:** March 21st to April 11th, 2018.

### Grape Growing:

The fruit for this wine was mainly sourced from 2 vineyards located in the Awatere and Southern Valley sub-regions of Marlborough. All fruit for this wine was grown on a standard 2 cane trellis system. Shoot thinning was carried out during the growing season to ensure a healthy open canopy, and fruit thinning occurred later in the season to ensure all the fruit had concentrated ripe varietal flavours.

### Climate:

Budburst was slightly earlier than normal and the weather 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 summer remained very hot and a number of unseasonal rain events added some disease pressure and required astute vineyard management. 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:

The fruit for this wine was hand harvested during the cool Marlborough autumn mornings. Most of the fruit was de-stemmed and transferred to various open top fermenting vats in the winery. The fruit was then left to cold soak for 4-6 days prior to fermentation. Fermentation occurred spontaneously with yeast native from the vineyard. Extraction was done by hand-plunging (pigeage) 2-3 times daily to ensure gentle colour and flavour extraction. The temperature was allowed to peak at 32°C. The wine was then pressed off as soon as it reached dryness, and then racked to new (36%), 1 and 2 year old French oak barrels. The heavy pressings were kept separate. The wine was left to mature in barrel and underwent natural malo-lactic fermentation over spring. After 10 months the wine was removed from barrel, blended and filtered before bottling on 6th March, 2019.

**Winemaker:** Rowan Langdon.

