

WHITEHAVEN 'SAMANTHA' CUVÉE MÉTHODE TRADITIONNELLE 2018



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Pale straw in colour with a fine bead

Aroma / Bouquet:

Elegant notes of citrus blossom, oyster shell and crunchy apple with appealing yeast derived savoury biscuit and bread character.

Palate:

This Méthode Traditionnelle is a fine and elegant dry style of wine with freshness, gentle creaminess and impeccable balance. The aromas are reflected in the flavour profile and carry on to a long, precise, cleansing finish.

Cellaring:

Delicious upon release in December 2020 but will also develop more toasty savouriness with time in bottle.

Food Match:

Try with panfried fish or fresh oysters.

Alcohol:	12%
Residual Sugar:	4.5g/L
Acidity:	6.7g/L
pH:	3.23

Winemaking and Vineyards:

Our 'Samantha' cuvée is the inaugural Méthode Traditionnelle release for Whitehaven and is a blend of Chardonnay (70%) and Pinot Noir (30%) fruit exclusively from Marlborough. Separate parcels of fruit were handpicked at low Brix (18-19°) to capture delicate flavours with bright acidity, and then gently whole bunch pressed to extract clean, pure juice for fermentation into base wines. Once primary ferment was complete, the wines then underwent malolactic fermentation to soften acidity before being carefully blended (assemblage) by the Whitehaven winemaking team. The wine was then bottled with a small addition of sugar and yeast (tirage) and underwent a second ferment in bottle which produced additional alcohol and trapped dissolved CO₂. The wine was then aged on lees in bottle for 22 months, developing complexing, savoury notes before removing the yeast lees (disgorging) and corking the finished wine.

Bottling date: December 2018

Disgorgement date: October 2020

Release date: December 2020

