

WHITEHAVEN 'GREG' SINGLE VINEYARD SOUTHERN VALLEYS PINOT NOIR 2019



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance: Deep garnet with a purple hue.

Aroma / Bouquet: Ripe cherry and black doris plum, aniseed, clove and smoky oak with an underlying forest floor, earthy character.

Palate: This complex, silky Pinot Noir has lifted flavours of fruit such as ripe plum, cherry and cranberry, with layers of toasted spice and smoked meat notes.

Cellaring: If cellared in a cool, even environment, this wine should keep for 5-10 years.

Food Match: This wine pairs well game meat dishes such as venison and duck, but also a wonderful accompaniment to other red meat dishes.

Serve: Room temperature.

Growers and sub-region: Andrew and Jan Johns, Wrekin Vineyard, Southern Valleys.

Alcohol: 13.5%
Residual Sugar: 1.0 g/L
Acidity: 6.1 g/L
pH: 3.55

This wine is dedicated to the memory of our founder Greg White, 1952-2007, epitomising regional and varietal expression. This Pinot Noir was a selection of 11 exceptional barrels.

Vine management: The vines were pruned to 2 canes on standard trellis with vertical shoot positioning. During the growing season, the vines were methodically shoot thinned, trimmed, leaf plucked and fruit thinned to ensure favourable ripening, clean fruit and to maximise flavour.

Climate: The timing of budburst was similar to previous years. The early part of the season was notable for lower sunshine hours, especially in November. With flowering in early December, the weather was very changeable, leading to some variable crop loads depending on the site. January and February were very hot and dry, withering the surrounding hills and putting pressure on irrigation systems. This also brought forward the harvest by 10-14 days. Warm, dry conditions over harvest meant the grapes could be picked with optimum flavour and without pressure from disease or rain.

Winemaking: The fruit for this wine was hand-picked at the beginning of autumn (11th-19th March, 2019). At the winery, the fruit was mostly destemmed (85%) and transferred to small open-top fermenters. A small portion of whole bunches (15%) was also incorporated into the ferment. After cold soak (which generally lasted 4-6 days), the fermentation began naturally utilizing the wild yeast found on the grapes. After a quick, warm ferment (up to 31 degrees) the wine was then pressed off and transferred to French oak barriques (27% new). After 10 months in oak, we tasted each of the barrels and selected our favourites, before finally blending the wine in tank. No filtration or fining occurred when making this wine. This Pinot Noir was bottled on the 11th March, 2020.

Accolades:

