

WHITEHAVEN MARLBOROUGH PINOT GRIS 2019



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Mid-straw with a bright clarity.

Aroma / Bouquet:

Lifted aromas of almonds, pear, quince and spice.

Palate:

The palate is rich and full-bodied with a soft, mouth filling texture. Flavours of pear, quince and stonefruit lead to an elegant, long and cleansing finish.

Cellaring:

The wine has lovely balance and can be enjoyed immediately. We believe after cellaring for a year or two the Pinot Gris will gain additional texture and complexity to augment the varietal characters exhibited by the wine now.

Food Match:

This Pinot Gris is made to be enjoyed with food. We recommend dishes featuring richer seafoods, mushrooms, light game and poultry.

Serve: Serve lightly chilled.

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|------------------------|--------|
| Alcohol: | 14% |
| Residual Sugar: | 6.2g/L |
| Acidity: | 4.6g/L |
| pH: | 3.43 |

Harvest Date: March 12th, 2019

Grape Growing:

Pinot Gris vines, planted immediately surrounding the winery, are trained to two canes on a vertical trellis, with balanced pruning, shoot thinning, tucking and trimming to achieve an open, healthy canopy. 2019 was notable for low crops and a hot dry summer, resulting in small berries, giving intensity of flavour, and soft acidities. Harvest commenced approximately 10 days earlier than the long term average.

Winemaking:

Most of the fruit was hand-picked and whole cluster pressed. The juice was fermented at 14-16°C with selected yeast strains to preserve the inherent fruit flavours. After fermentation, the yeast lees were stirred through the wine monthly to build mouthfeel and help develop an appealing, creamy texture.

Winemaker: Rowan Langdon

