

WHITEHAVEN MARLBOROUGH PINOT NOIR 2019



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Deep ruby, with a crimson hue.

Aroma / Bouquet:

Bright red fruits and cherry notes, underpinned with a hint of nutmeg spice and oak char.

Palate:

A medium bodied wine, this Pinot noir is full of lifted dark cherry, plum and aniseed flavours. These flavours integrate with the subtle use of savoury oak, on a bed of silky tannins that provide a long, supple finish to this wine.

Food Match:

Try this wine with game meats such as duck or venison, also a wonderful accompaniment to other red meat dishes.

Serve: Serve at room temperature.

Alcohol:	13.5%
Residual Sugar:	1.2g/L
Acidity:	5.3g/L
pH:	3.72

Harvest Date: March 11th to 29th, 2019.

Winemaker: Rowan Langdon

Climate: This season was notable for being one of the warmest on record. Things started normally, with variable spring temperatures, wind and a number of rainy days. However, after Christmas the region experienced a very hot, dry season. It also meant little or no disease pressure and the grapes able to be picked with optimum flavours.

Grape Growing: The fruit for this wine was sourced from 4 vineyards located in the Awarere 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.

Winemaking: The fruit used to make this wine was carefully hand harvested on a cool Autumn morning, then destemmed and gently conveyed to various small, open-topped fermenters. After a cold soak, which generally lasted between 3-6 days, the must was let to warm naturally, and fermented using the wild yeasts found on the grapes. After approximately 15-21 days the wine was pressed off skins. We then transferred the wine to various French oak barriques (27% new), where it was let to rest for 10 months. After tasting and blending we filtered this wine and bottled it on the 4th March 2020.

Accolades:

