

WHITEHAVEN MARLBOROUGH SAUVIGNON BLANC 2019



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Pale lemon with a green hue and a bright clarity.

Aroma / Bouquet:

Lifted passionfruit, grapefruit, gooseberry, and peach fruit flavours, with complexing hints of jalapeno, nettle, boxwood and blackcurrant leaf.

Palate:

A full flavoured, medium bodied wine, with an abundance of regionally typical blackcurrant and gooseberry flavours that linger on the dry, clean finish.

Cellaring:

We recommend drinking our 2019 Sauvignon Blanc while it is young and fresh, but the wine is capable of developing nicely over the next three to five years if carefully cellared.

Food Match:

This wine is a perfect accompaniment to summer salads, poultry and shellfish, such as Marlborough's famous green-shell mussels. Also try it with lobster and white fish.

Serve: Lightly chilled.

Alcohol:	13.0%
Residual Sugar:	3.7g/L
Acidity:	6.8g/L
pH:	3.14

Harvest Date: 14th March – 4th April, 2019

Grape Growing:

Vines are trained to three or four canes on a vertical trellis. Balanced pruning, shoot thinning, tucking and trimming are used to achieve an open, healthy canopy and clean fruit.

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 was machine harvested in cool evening conditions, and pressed immediately with minimal skin contact. After settling, the clear juice was fermented at very low temperatures with selected yeast strains to preserve the inherent varietal flavours. The wine was fermented entirely in stainless steel.

Winemakers:

Sam Smail and Diana Katardzhieva.

