

WHITEHAVEN

‘THE DAUGHTERS’ PINOT NOIR ROSÉ

MÉTHODE TRADITIONNELLE 2019



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WINES OF MARLBOROUGH
NEW ZEALAND

‘The Daughters’ Rose is Whitehaven’s inaugural Méthode Traditionnelle Pinot Noir Rosé, and celebrates late Whitehaven co-founder Greg White’s connection with his three daughters. Limited availability of 1950 bottles, each individually numbered.

Colour / Appearance:

Classic pale salmon colour with a fine bead.

Aroma / Bouquet:

Elegant notes of strawberries, raspberries and florals with an appealing yeast derived brioche and creamy 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:

3-5 years upon release. Over time we expect this wine will develop more toasty and savoury notes, and roundness on the palate.

Food Match:

Try lightly grilled tuna or gentle oak smoked salmon.

Alcohol:	12.7%
Residual Sugar:	5g/L
Acidity:	6.8g/L
pH:	3.11
Dosage:	4g/L

Winemaking and Vineyards:

This wine was produced from Pinot Noir fruit from our Little Alfred vineyard in Marlborough’s Omaka Valley (Southern Valleys sub-region). A select parcel of fruit was handpicked at low Brix (19.9) to capture delicate flavours with bright acidity, and then gently whole bunch pressed to extract clean, pure juice for fermentation into base wine with a neutral yeast strain. Once primary fermentation was complete, the wine underwent malolactic fermentation to soften the acidity and microbially stabilise the wine. The wine was then bottled with a small addition of sugar and yeast (tirage) and underwent a second fermentation in bottle which produced additional alcohol and trapped carbon dioxide in the bottle (giving the bubbly effect upon opening in the finished wine). The wine was then aged on lees (yeast sediment) in bottle for 26 months, developing complexing, savoury and toasty notes. The final stages of the process are to move the sediment to the neck of the bottle (riddling) before expelling the lees from the bottle in a frozen plug (disgorging), re-topping the bottle with a small volume of sweetened wine (dosage), and finally corking the bottle. The wine was allowed to rest for close to six months prior to release.

Harvest date: 06/03/2019

Tirage date: December 11/12/2019

Disgorgement date: 17/03/2022

Release date: September 2022

