

WHITEHAVEN 'GREG' SINGLE VINEYARD AWATERE VALLEY SAUVIGNON BLANC 2020



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance: Light straw, with a green hue.

Aroma / Bouquet:

Classic gooseberry, blackcurrant, grapefruit and fresh herbs, with complexing wet rock and nettle notes, typical of the Awatere Valley sub-region.

Palate:

A medium-bodied palate with concentrated and vibrant ripe green flavours and a crunchy mouth-watering texture that persist onto a long, balanced finish.

Cellaring:

Our 'Greg' Sauvignon is made to be appreciated either newly bottled or with careful cellaring for 2-3 years.

Food Match:

Delicious with oysters or green shell mussels, as well as lobster and white fish. The wine also pairs nicely with summer salads, poultry and goat's cheese. Our 'Greg' Sauvignon Blanc is also the perfect aperitif.

Serve:

Slightly chilled.

Alcohol:	13.5%
Residual Sugar:	4.2 g/L
Acidity:	6.8 g/L
pH:	3.17

Harvest Date: 30th March 2020

Varieties:

100% Sauvignon Blanc, MS clone.

Grape Growers:

The Peter family, Alton Downs Vineyard, Awatere Valley

Climate:

2020 was a classical growing season with plenty of sunshine, not too much heat through Summer and a return to cool nights preceding harvest, ensuring acidities and flavours remained bright and vibrant. This was all built on good rainfall pre Christmas, which set the vines up with healthy working canopies that held through to the end of harvest. The weather over harvest was settled and dry, allowing fruit to be harvested in lovely conditions.

Winemaking:

Fruit from Alton Downs Vineyard with East-West row orientation was machine-harvested in cool evening conditions, destemmed and lightly pressed with minimal skin contact in the winery. Juice was settled with a high degree of clarity before fermentation at low temperature and with selected yeast strains in order to capture the purity of the site and preserve fruit expression.

The 'Greg' range is dedicated to the memory of our founder Greg White, 1952-2007

