

WHITEHAVEN MARLBOROUGH PINOT NOIR ROSÉ 2020



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance: Attractive pale salmon pink with bright clarity.

Aroma / Bouquet:

Fresh strawberry, raspberry and watermelon fruit flavours with delicate floral and creamy notes.

Palate:

Made in a dry style, this medium bodied wine displays attractive red berry fruits, floral notes and creamy undertones supported by bright acidity. These flavours persist on the lengthy, precise finish.

Cellaring:

This wine is ready to be drunk now or within three years of the vintage date.

Food Match:

This is a dry Rosé suited to pairing with food. Try serving with smoked fish, pâtés, mild, hard cheeses or fresh green salads.

Serve: Lightly chilled.

Alcohol: 12.5%
Residual Sugar: 2.5 g/L
Acidity: 6.1 g/L
pH: 3.26

Harvest Date: 14th, 16th and 22nd March 2020

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:

Made with 100% Pinot Noir, the fruit was machine-harvested then crushed and immediately pressed at the winery to ensure the desired level of colour and flavour extraction. Using only the early 'free run' juice, fermentation was at cool temperatures with selected yeast to create a wine with pure fruit flavours and freshness.

