

# WHITEHAVEN MARLBOROUGH PINOT NOIR 2020



## WHITEHAVEN

WINES OF MARLBOROUGH  
NEW ZEALAND

**Colour / Appearance:** Bright, medium ruby.

**Aroma / Bouquet:**

Lifted red cherry and plum notes, with a subtle suggestion of blackberry, thyme, cedar, anise, and savoury pie crust.

**Palate:**

Red and dark cherry, baking spices and cola notes provide the core flavours in this wine. The palate is elegant and generously textured with silky, plush tannins and gentle acidity on the finish.

**Cellaring:** Although delicious now, we anticipate this wine will develop gracefully over the next 5-7 years if cellared correctly.

**Food Match:**

Red meat, game and mushroom dishes would be an excellent match with this Pinot noir.

**Alcohol:** 13.5%  
**Residual Sugar:** Dry  
**Acidity:** 5.77 g/L  
**pH:** 3.53

**Harvest Date:** 19th March – 2nd April, 2020

**Grape Growing:**

Fruit for this wine is sourced from Marlborough's Sothorn Valley's (52%) and Awatere Valley (48%). Vines are pruned on one to two canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, trimming and crop thinning are used to achieve balanced vines and an open, healthy canopy.

**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 condition.

**Winemaking:**

The fruit was hand harvested during the cool Autumn mornings. At the winery the fruit was destemmed and loaded into various stainless-steel fermenters. A small portion of whole bunches (5-20%) was included into some of the ferments. After cold soak (3-6 days), the must was let to warm up naturally before the onset of fermentation (mostly wild). The wine remained on skins for a total time of 16-21 days, before being pressed off and racked to various French oak barriques (25% new). The wine then remained in these barrels for 10-11 months. Once the barrels were emptied, the wine remained on light lees in tank for 2-3 months before filtration, and finally bottled on the 27th of May 2021.

**Accolades:**

Sam Kim, Wine Orbit, NZ: 5 Stars

Candice Chow, Raymond Chan Wine Reviews: 5 Stars

Cameron Douglas, MS, NZ: 93/100 Points, Excellent

