

# WHITEHAVEN MARLBOROUGH SAUVIGNON BLANC 2020



## WHITEHAVEN

WINES OF MARLBOROUGH  
NEW ZEALAND

**Colour / Appearance:** Pale lemon with a green hue.

**Aroma / Bouquet:**

An enticing amalgam of tropical fruits, blackcurrant, nectarine, lime and grapefruit underscored with complexing hints of jalapeno and gooseberry.

**Palate:**

A full flavoured, elegantly structured wine, with flavours of blackcurrant, boxwood, citrus and stonefruit. Attractive crushed leaf and mouth watering wet river stone notes enhance the lingering, textured finish.

**Cellaring:**

We recommend drinking our 2020 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 fresh seafood, including Marlborough's famous green-shell mussels. The wine will also pair nicely with summer salads, poultry and goat's cheese.

<b>Alcohol:</b>	13%
<b>Residual Sugar:</b>	3.0g/L
<b>Acidity:</b>	6.6g/L
<b>pH:</b>	3.15

**Harvest Date:** 17th March – 7th April, 2020

**Grape Growing:**

Fruit for this wine is sourced widely and entirely from within Marlborough's sub regions. Vines are pruned to between two and four 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 and clean fruit.

**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:**

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.

