

WHITEHAVEN

‘THE DAUGHTERS’ PINOT NOIR ROSÉ

MÉTHODE TRADITIONNELLE 2020



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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:

Bright 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:	12.8%
Residual Sugar:	3.9g/L
Acidity:	6.4g/L
pH:	3.26
Dosage:	3.5g/L

Winemaking and Vineyards:

This is our second release of ‘The Daughters’ Méthode Traditionnelle rosé. The wine is named in recognition of Greg White’s admiration and love for his three daughters.

The wine was produced from Pinot Noir fruit from our Little Alfred vineyard in Marlborough’s Omaka Valley. A select parcel of fruit was handpicked at low Brix (19.6) 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 rested on lees (yeast sediment) for 6 months before it 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 in bottle for 28 months, developing complexing, savoury and toasty notes. The final stages of the process was 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.

Harvest date: 10/03/2020

Tirage date: 12/02/2021

Disgorgement date: 09/06/2023

Release date: September 2022

Accreditation: Meets all Méthode Marlborough criteria

