

WHITEHAVEN MARLBOROUGH NOBLE RIESLING 2021



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Pale Lemon.

Aroma / Bouquet:

Lifted nose of dried mango and apple, with a hint of quince paste and ripe apricot notes.

Palate:

Dried apricot, apple and honey, with an underlying core of citrus fruit that cuts through these rich flavours.

Cellaring:

Delicious drunk now but will age gracefully over many years if cellared correctly.

Food Match:

Try this wine with rich, soft cheeses and sweet desserts.

Alcohol:	9.5%
Residual Sugar:	186 g/L
Acidity:	7.2 g/L
pH:	3.36

Harvest Date: April 29th & May 6th, 2021

Grape Growing:

The fruit for this wine was sourced entirely from the Best Vineyard, located in Brancott Valley. The vines are pruned to two canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, and trimming are used to achieve balanced vines, a healthy canopy and clean fruit. Minimal crop thinning was required in 2021 due to naturally low crops.

Climate: 2021 will be remembered as a season of two halves. The early part of the growing season was marked by two severe frost burn events which affected much of the region to varying degrees. This was followed by variable cool and wet weather through flowering, resulting in fewer berries setting per bunch, further reducing crops after the frost damage. Post-Christmas however, we could not have asked for a better season. The weather remained warm, but not hot, and we had beautiful diurnal shift leading into harvest, retaining freshness and energy in the fruit and providing the perfect conditions for flavour development. After the main harvest period the region received some well-needed rainfall. This moisture created the perfect environment for the development of botrytis in the vineyard, and as such allowed us to make a Noble Riesling this year.

Winemaking: The fruit for this wine was hand-harvested by members of the wider Whitehaven team. At the winery, the fruit was destemmed and crushed, then allowed to soak in our press overnight for maximum flavour extraction. The following day the juice was pressed off and was then allowed to settle for 48 hours. After this settling period, the clear juice was racked off and fermentation was then started with a selected yeast strain. Each ferment was stopped when we felt the balance between sweetness and acidity was right. These ferments were then blended, and the wine was bottled on the 3rd of August 2021.

Accolades:

Candice Chow, Raymond Chan Wine Reviews: 95/100 Points

Sam Kim, Wine Orbit: 94/100 Points

Cameron Douglas, MS: 93/100 Points, Excellent

Bob Campbell, MW: 93/100 Points

Michael Cooper: 5 Stars

