

WHITEHAVEN MARLBOROUGH PINOT NOIR 2021



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance: Deep purple in colour, with bright clarity.

Aroma / Bouquet:

Lifted red and dark cherry, black currant, with a savoury twist of thyme, aniseed, dark chocolate, and subtle oak derived notes.

Palate:

Prominent cherry and plum flavours with a mineral crunchiness and energy. The palate has fine, silky tannins with crisp acidity, creating a long, elegant finish.

Cellaring: Although delicious to drink now, this wine should age gracefully for another 5-6 years if cellared carefully.

Food Match:

Particularly suited to game meat dishes such as venison and duck, but also a wonderful accompaniment to other red meat dishes. Serve at room temperature.

Alcohol:	13.7%
Residual Sugar:	Dry
Acidity:	5.8 g/L
pH:	3.64

Harvest Date: Multiple harvest dates from the 6th to 26th March 2021.

Grape Growing:

The fruit for this wine was grown in the Awatere (54%) and Southern Valley's (46%) of Marlborough. The vines are trained to 2-cane VSP and over the growing are carefully managed to ensure clean, ripe fruit come harvest.

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. With the light crops, harvest was underway earlier than usual, and it was only in the final days of the harvest that we encountered some wet weather events that the winery was easily able to work around.

Winemaking:

The fruit used to make this wine was all hand-picked during the cool Autumn mornings. At the winery the fruit was put over a shaker table to remove any dried-up berries, then destemmed and conveyed to a range of 4-tonne, stainless steel fermenters. A small portion of whole bunches was incorporated into some of the ferments. After cold soak (3-7 days), the ferment started, usually utilising wild yeast. After fermentation the wine remained on skins for a week or so before pressing off. The wine was then matured in French oak barrels for 10 months, of which 30% was new. After racking from barrel the wine was blended, filtered and then finally bottled on the 1st March, 2022.

Appellation Marlborough Wine Accredited.

Accolades:

2023 Mundus Vini Spring Tasting: **Silver**



www.whitehaven.co.nz

