

# WHITEHAVEN MARLBOROUGH RIESLING 2022



## WHITEHAVEN

WINES OF MARLBOROUGH  
NEW ZEALAND

**Colour / Appearance:** Mid-straw with a green hue and bright clarity

**Aroma / Bouquet:** Freshly cut limes, lemon pith, and delicate white flowers.

**Palate:** Excellent purity, with bright, light lemon/lime notes. Delicate and vibrant with very good depth of citrus, and slight apple flavours. Dryish with a balanced acid backbone, and a long clean finish with a minerally streak.

**Cellaring:** We recommend drinking our 2022 Riesling when it is young and fresh, but the wine is capable of developing nicely beyond five years if carefully cellared.

**Food Match:** Ideally suited to Asian cuisine, crisp green salads, and 'fusion' dishes. This wine is excellent to whet the appetite before a meal, or to cleanse the palate afterwards.

**Serve:** Lightly chilled.

<b>Alcohol:</b>	12.45%
<b>Residual Sugar:</b>	7.5 g/L
<b>Acidity:</b>	8.5 g/L
<b>pH:</b>	2.94

**Harvest Date:** 28<sup>th</sup> and 30<sup>th</sup> March 2022

### Grape growing:

The fruit used to make this wine is from our Pauls Road 38% (Rapaura) and Awa-Iti 62% (Southern Valleys) Vineyard sites. The vines were trained to 2-3 cane VSP. Throughout the growing season the vines were thoughtfully managed, with open canopies and prudent crop thinning helping to create fully ripe, clean fruit come harvest time.

### Climate:

The 2022 growing season started with soil moisture at capacity, following an unusually wet winter which had seen flooding in parts of the region. Pleasingly, the region did not suffer any major frost events and despite conditions in November being a little wet, the warmth that went with it meant that flowering was not drawn out and resulted in good fruit set and the prospect of healthy yields. The remainder of the season was punctuated by cooler weather and rainfall events, and we were vigilant around disease pressure as we entered the harvest period. Harvest was later this year and Brix accumulation was slow. We experienced another rain event in the final third of March which then required us to harvest quickly in order to retain pure fruit expression. This is where Whitehaven's new receival building came to the fore, allowing greater throughput while maintaining the quality focus and attention to detail that Whitehaven prides itself on.

### Winemaking:

The majority of the fruit (72%) was handpicked and whole bunch pressed with the balance machine picked. We pressed immediately with minimal skin contact. To retain as much purity in the finished wine as possible and minimise harsh phenolic compounds, a press cut was made to separate out the heavier pressings portion of the juice. After settling and clarification, the juice was fermented at very low temperature with a selected yeast strain to retain the fruit's intense varietal flavours. The ferment was stopped with some residual sugar to balance the high acidity.

