

WHITEHAVEN

SINGLE VINEYARD “BLOCK 11”

BARREL FERMENTED SAUVIGNON BLANC 2023



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WINES OF MARLBOROUGH
NEW ZEALAND

Whitehaven's single vineyard range of wines speak to the importance of terroir in creating unique, premium quality wines, and allow us to showcase outstanding, smaller parcels of fruit identified by our winemakers each vintage. Reflecting the exclusive nature of these wines, each bottle is individually numbered. "Block 11" is the name of the vineyard block where fruit for this wine is sourced. We have used a lightweight bottle to lessen this wine's impact on the environment.

Colour / Appearance: Mid straw yellow with bright clarity.

Aroma / Bouquet: Stonefruit, citrus, herbs and florals with a background of oak and malolactic ferment derived creaminess.

Palate: Medium bodied and textural with enticing flavours of peach, melon, lemon and dried herbs. The oak influence envelops the palate with pleasing mouthfeel and texture.

Food Match: Delicious with lemon and herb chicken, goats' cheeses and smoked or grilled seafood dishes.

Cellaring: We expect the wine will drink at its optimum in the immediate 5-7 years following release in Spring 2024. However, the wine has the structure and closure to allow continued development with careful cellaring.

Alcohol: 13.5%
Residual Sugar: 1.9g/L
Acidity: 6.4/L
pH: 3.23
Harvest date: 4th April 2023.



This wine was selected for the 2024 AMW Annual Collection, a representation of the highest calibre of Sauvignon Blanc from Marlborough's 2024 harvest.

Climate:

Similar to the previous season, the 2023 growing season started with soil moisture at capacity following a wet winter. Flowering conditions in November and December were inconsistent across Marlborough with some sub-regions achieving a good set and crop load and others below average set. Vigilance around disease pressure was paramount, with regular rain events through the season and unusual humidity and warm nights through much of December and January. Day time temperatures were cool, delaying the vine's physiological advancement. Marlborough breathed a sigh of relief as cyclone Gabrielle minimally impacted the region in February, while wreaking havoc through much of the North Island. The season turned a corner in early March with a return to cool nights and sunnier conditions allowing us to delay harvest for as long as possible, resulting in fruit that reached good sugar levels with attractive flavours, while disease levels remained at low manageable levels. Peak time for intake was the two weeks starting from the 27th March and fruit condition remained very good through until the end of harvest.

Winemaking:

The fruit was hand harvested and whole bunch pressed to retain purity and precision in the juice. Cloudy juice was then run to old French oak puncheons for spontaneous and warm fermentation, in an effort to draw out greater interest and complexity in the wine and build in a more savoury fruit profile suited to this style of wine. Over 80% of the wine naturally went through malo lactic fermentation, producing the softer, creamy lactic acid, aiding mouthfeel.

Grape growing:

The fruit for this wine came exclusively from a corner of Block 11, a 5.63 hectare site at Whitehaven's Paul's Rd vineyard in the Rapaura district. The block adjoins the winery and borders the Wairau River, with a free draining, stony silt loam profile. Throughout the growing season the vines were thoughtfully managed by Corinne Turkington, with open canopies and prudent crop thinning helping to create ripe, clean fruit while retaining freshness come harvest time. Fruit was hand-picked at 22.5 Brix. *Vineyard Manager, Corinne Turkington.*



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