

WHITEHAVEN MARLBOROUGH PINOT NOIR 2023



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance: Medium purple with bright clarity.

Aroma / Bouquet:

Lifted notes of red plum and dark cherries, with a hint of aniseed, cocoa, thyme and subtle wood smoke notes.

Palate:

Flavours of dark cherries, with gentle aniseed and 5-spice, and underlying oak tones entrenched on a silky, long palate.

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:	14%
Residual Sugar:	Dry
Acidity:	5.5 g/L
pH:	3.72

Harvest Date: Multiple harvest dates from the 16th March to 14th April 2023.

Grape Growing:

The grapes for this wine were grown in the Southern Valley's (64%) and Awatere Valley (36%) of Marlborough. Multiple clones of Pinot noir were used to make this wine, with the vines trained to 2-cane VSP. The canopies are meticulously maintained over the growing season, ensuring beautifully ripe, clean fruit come harvest time.

Climate:

Similar to the previous season, the 2022-23 growing season started with soil moisture at capacity following a wet winter. Flowering conditions in November and December were not even across Marlborough, with some sub-regions achieving a good fruit set and crop load, and others below average set. Vigilance around disease pressure was paramount, with regular rain events through the season, unusual humidity and warm nights through much of December and January. Daytime temperatures were not warm, delaying the vine's physiological advancement. Marlborough breathed a sigh of relief as cyclone Gabrielle minimally impacted the region in February, while sadly wreaking havoc through much of the North Island. The season turned a corner for Marlborough 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 low.

Winemaking:

All the fruit used to make this wine was hand-picked during the cool Autumn mornings. At the winery, the fruit was gently loaded into our de-stemmer, and by using a conveyor the berries were loaded directly into various small, open-top stainless-steel tanks. After 5-6 days of cold soak, the must was allowed to warm and fermentation began, utilising either a wild yeast or inoculated with a selected strain. Following ferment, the wine was pressed off and settled overnight, then gently pumped to French oak barrels (21% new). The wine was left to mature for 10 months and was then racked to tank. The wine was then filtered and finally bottled on the 1st March, 2024.

Appellation Marlborough Wine Accredited. SWNZ accredited. Vegan friendly.

