

# WHITEHAVEN MARLBOROUGH PINOT GRIS 2024



## WHITEHAVEN

WINES OF MARLBOROUGH  
NEW ZEALAND

**Colour / Appearance:** Bright, pale lemon.

**Aroma / Bouquet:** Red apple skin, mango and fresh Beurre Bosc pear, with fresh sage and subtle floral notes.

**Palate:** Lifted flavours of juicy pear, apple, toasted spice and nectarine. These flavours sit on a dry, textural palate, with hints of minerality on the finish.

**Cellaring:** We recommend drinking our 2024 Pinot Gris while it is young and fresh, but the wine can develop nicely beyond five years if carefully cellared.

**Food Match:** This Pinot Gris is made to be enjoyed with food. We recommend dishes featuring richer seafoods, mushrooms, light game and poultry.

**Serve:** Lightly chilled

**Alcohol:** 13.5%  
**Residual Sugar:** 2.64g/L  
**Acidity:** 5.7g/L  
**pH:** 3.43

**Harvest Date:** 8<sup>th</sup> March - 30<sup>th</sup> March, 2024.

**Grape Growing:** A mix of three Pinot Gris clones were used to make this wine. Pruned to two or three canes vertical shoot positioning, the vines were trained to produce ripe, clean fruit come harvest time.

**Climate:** Unlike the previous two years, the growing season leading into the 2024 vintage began after a dry winter, with the soil water balance in deficit. Fewer inflorescences generally and then a protracted flowering window in November and December, resulted in poor fruit set and fewer berries per bunch than the average in most areas. Dry conditions persisted for the duration of the growing season, minimising disease threats and resulting in clean fruit at harvest. A spell of warm weather through late December and January, in combination with the lighter crop, resulted in a rapid physiological advancement against the long-term average. This trend continued until the start of harvest in early March, ahead of earlier predictions in late 2023. Fortuitously, the headwaters of the Wairau and Awatere river systems received enough rain to keep irrigation schemes open through the season and into harvest, at which point a return to cool, crisp days became the norm. Fruit was harvested at more elevated sugar levels than the previous two seasons. Peak intake for the winery was from the 13<sup>th</sup> March through to the 29<sup>th</sup> March.

**Winemaking:** The fruit used to make this wine came from the Wairau (60%) and Awatere Valley (40%). A good portion of the fruit was hand-picked, with the majority machine harvested in the cool Autumn mornings. At the winery, the juice was gently pressed off, and then carefully selected yeast strains were used to ferment the juice. On completion of fermentation, the tanks were topped and the wine let to sit on yeast lees for 4-5 months, aiding complexity and mouthfeel in the resulting wine.

