

WHITEHAVEN MARLBOROUGH PINOT NOIR ROSÉ 2024



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance: Pale Bright and pretty, pale salmon pink in colour.

Aroma / Bouquet:

Aromas of raspberries, watermelon, creaming soda, gentle florals and citrus.

Palate:

Light to medium bodied, this wine bursts with pure, juicy Summer fruit flavours of strawberry, raspberry and watermelon. The wine is deliciously fresh and flavoursome, and has a dry, persistent finish. The acid structure and dry finish are exciting and refreshing.

Cellaring: Although delicious to enjoy while young and fresh, this wine should age gracefully for another 2-3 years if cellared carefully. Serve lightly chilled.

Food Match:

This is a dry Rosé suited to pairing with food. Our rosé will pair nicely with salmon, duck, cheese and paté.

Alcohol: 12.5%
Residual Sugar: 1.76 g/L
Acidity: 6.58 g/L
pH: 3.19
Varietal: 100% Pinot Noir fruit

Harvest Date: Multiple pick dates from the 14th of March 15th – 21st 2024

Accreditations:

Appellation Marlborough Wine certified
Sustainability Wine Making NZ (SWNZ)

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. Fortunately, 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. Generally, fruit was harvested at more elevated sugar levels than the previous two seasons.

Grape Growing:

This Pinot Noir Rosé is sourced from three estate owned or managed vineyards - 32% from Pauls Road, 41% from Holmewood (both Rapaura, Central Wairau), and 27% from Little Alfred (Southern Valleys). The vines were trained to a mixture of 2 and 3 cane or spur pruned vertical shoot position design. 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.

Winemaking:

The Pauls Rd fruit was hand picked while the balance was machine-harvested and destemmed in the field. We macerated on skins before gently pressing to ensure the desired level of colour and flavour extraction. Fermentation was in stainless steel tanks at cool temperatures with selected yeast to create a wine with pure fruit flavours and freshness.

