

# WHITEHAVEN MARLBOROUGH PINOT NOIR ROSÉ 2025



## WHITEHAVEN

WINES OF MARLBOROUGH  
NEW ZEALAND

### Colour / Appearance:

Pale salmon pink in colour.

### Aroma / Bouquet:

Aromas of strawberry and cherry blossom, with a subtle creaminess

### Palate:

Fresh and delicate, showing watermelon and peachy flavours layered with bright citrus. The palate is rounded yet dry, supported by balanced acidity, leading to clean, dry finish.

**Cellaring:** This wine is ready to be drunk young and fresh at least to the end of 2027. Serve lightly chilled.

### Food Match:

Food friendly. Ideal with seafood, sushi, light summer salads and fresh cheeses, or enjoy alongside prosciutto and melon for a relaxed, summer pairing.

<b>Alcohol:</b>	12.5%
<b>Residual Sugar:</b>	1.2 g/L
<b>Acidity:</b>	7 g/L
<b>pH:</b>	3.19
<b>Varietal:</b>	100% Pinot Noir fruit

**Harvest Date:** Two picks on 28<sup>th</sup> February 2025.

### Accreditations:

Appellation Marlborough Wine certified  
Sustainability Wine Making NZ (SWNZ)

### Climate:

The Winter season prior to commencement of growth in Spring 2024 provided the perfect amount of rain to ensure strong, healthy early season growth. Higher than average inflorescence numbers and then one of the most perfect and quick flowering periods in memory ensured a very high crop potential and full bunches. By mid-season, grapevine phenology was tracking well in advance of the long-term average. This changed in the second half of the season with milder growing conditions and the larger crop slowing ripening down. Substantial fruit thinning was often required to ensure timely ripeness at harvest. Dry conditions in the lead up to harvest, along with the clean flowering, ensured disease pressure remained low. Conditions remained dry and fruit remained in excellent condition throughout the harvest period.

### Grape Growing:

This Pinot Noir Rosé is sourced from two estate-owned and managed vineyards. 77% from Pauls Road and 23% from Holmewood (both located in the Rapaura area, Central Wairau). The Pinot Noir blocks were specifically designated for rose production-clones 10/5,777 and 114. Vines were trained to a mixture of 2 and 3 cane or spur-pruned vertical shoot positioning. Throughout the growing season, the vines were thoughtfully managed, with selective leaf plucking and prudent crop thinning to promote even ripening and clean fruit at harvest.

### Winemaking:

Fruit was machine harvested in the early morning and destemmed in the vineyard to preserve aromatic freshness. The short transport distance (500m and 8km) allowed excellent control over colour extraction, while still enabling a brief period of skin contact. Minimal maceration time was used in the press, with close attention to colour development. Free-run juice was kept separate from press fractions. Fermentation was carried out in stainless steel tanks at cool temperatures using selected yeast to retain purity of fruit and freshness

