

# WHITEHAVEN MARLBOROUGH SAUVIGNON BLANC 2025

**Colour / Appearance:** Pale lemon.

**Aroma / Bouquet:** Ripe citrus oil, white peach, and tropical melon, with classic Marlborough characters of green herbaceous notes, lemongrass and aromatic herbs.

**Palate:** The use of multiple vineyard sites contributes depth, balance, and layered richness that unfolds in the glass.

Medium bodied, showing stone fruit, yuzu, tropical flavours, gooseberry, blackcurrant, boxwood, and ripe greens. A ripe citrus line and leafy green notes provide definition, leading to a lingering and precise finish. Fresh and elegant, supported by cleansing acidity.

**Cellaring:** We recommend drinking our 2025 Sauvignon Blanc while it is young and fresh, but the wine can develop nicely beyond five years if carefully cellared.

**Food Match:** A perfect accompaniment to oysters and fresh seafood, Japanese cuisine, summer salads, light poultry and salty cheeses.

<b>Alcohol:</b>	13%
<b>Residual Sugar:</b>	1.4g/L
<b>Acidity:</b>	6.51g/L
<b>pH:</b>	3.25

**Grape Growing:** We are proud to source the fruit for this wine exclusively from Marlborough and to be certified with Appellation Marlborough Wine (AMW). A mix of company owned or managed vineyards, and contract grower vineyards, are pruned to between two and four canes on a vertical shoot positioned trellis. Shoot thinning, leaf plucking and trimming are used to achieve balanced vines, a healthy canopy and clean fruit.

**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. Vintage commenced in early March, with the majority of fruit harvested in the last 2 weeks of March and early April. Conditions remained dry and fruit remained in excellent condition.

**Winemaking:** Fruit was machine harvested and pressed immediately with minimal skin contact. After settling, the clear juice was fermented in stainless steel tanks at 16°C – 12°C with selected yeast strains to preserve pure sub regional characters and varietal flavours. Wines sat on light yeast lees in tank for approximately 2 months prior to blending in July 25. The wine has been heat and cold stabilised, and sterile filtered at bottling.

**Appellation Marlborough Wine (AMW) Accredited** – guaranteed provenance, quality, and sustainability.

**Vegan Friendly.**

**Harvest Date:** 14<sup>th</sup> of March to 10<sup>th</sup> of April 2025



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