WHITEHAVEN MARLBOROUGH PINOT NOIR ROSÉ 2026

WHITEHAVEN
MARLBOROUGH WINE

Colour / Appearance: Pale blush with delicate beige-salmon hues.

Aroma / Bouquet: Delicate and refined, with aromas of white peach, nectarine and citrus blossom. Subtle notes of white flowers, cranberry and watermelon contribute freshness while a gentle creamy nuance adds complexity and elegance.

Palate: Dry, crisp and refreshing, showing flavours of white peach, white nectarine, citrus and watermelon supported by bright natural acidity and delicate creamy texture. Finely balanced and vibrant, the wine finishes long and clean with lingering floral and mineral notes.

Cellaring: Crafted to be enjoyed young, this wine is at its best within 2-3 years of vintage. 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, summery pairing

Alcohol:	12%
Residual Sugar:	1.3g/L
Acidity:	6.13g/L
pH:	3.4

Accreditations:
Appellation Marlborough Wine certified
Sustainability Wine Making NZ (SWNZ)

Vegan Friendly.

Harvest Dates: 4th of March 2026.

Climate: The 2025/26 growing season commenced with an abundance of water available to the vines. Through Spring, Marlborough experienced an exceptional run of warm dry weather, drying out soils and advancing growing degree day accumulation well above previous years. After Christmas, it was clear that bunches would not be as full as the previous season. The looseness of the bunches was a blessing for disease mitigation as the weather cooled from mid-Dec through to end of Feb, and several rain events in the second half of Jan and early Feb brought humid conditions and disease pressure. Crop levels in general were more in line with long term averages and significantly lower than the previous season. Some fruit thinning was still required in areas to ensure timely ripeness and fruit concentration and mitigate disease risk. From the end of Feb through to the 27th of March, Marlborough experienced a beautiful window of ripening and harvest weather, with cool nights and clear days the norm, promoting clean fruit and flavour development while retaining acid freshness.

Winemaking: The fruit was harvested at 20.3° Brix to achieve moderate alcohol levels while preserving freshness, vibrancy and balance. Vineyard proximity to the winery allowed for efficient delivery of machine-harvested fruit in the cool of the early morning while still cold to protect aromatics and fruit purity. Once at the winery, the desired amount of colour was extracted from the skins with minimal maceration. The juice was then clarified by cold settling prior to fermentation in stainless steel tanks at cool temperatures to preserve the delicate expression of the fruit.

Grape Growing: Produced from a dedicated block of Clone 777 Pinot Noir grown in the Rapaura area of Marlborough's Central Wairau Valley, just a short distance from the winery. This block was managed specifically for rosé production, with crop levels and canopy vigour carefully controlled to encourage slower ripening and delicate fruit flavours while retaining natural acidity.



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