

WHITEHAVEN MARLBOROUGH NOBLE RIESLING 2022



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Pale Lemon.

Aroma / Bouquet:

Lifted notes of Blue-Borage honey and apricot flesh, with hints of fennel seed, aniseed, and lavender.

Palate:

Ripe apricot and tropical fruit with subtle baking spice flavours. The palate has an ethereal texture and a long-lasting, acid driven finish.

Cellaring:

Delicious enjoyed now but will age gracefully over many years if cellared correctly.

Food Match:

Try this wine with rich, soft cheeses and sweet desserts.

Alcohol:	10.3%
Residual Sugar:	166 g/L
Acidity:	8.1 g/L
pH:	3.40

Harvest Date: May 5th, 2022

Grape Growing:

The fruit for this wine was sourced entirely from Awa-Iti vineyard, located in Brancott Valley of Marlborough. The vines are pruned to two 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, before the on-set of late harvest botrytis (bunch infection approx.50%) which is ideal for this style of wine.

Climate: The 2022 growing season started with soil moisture at capacity, following an unusually wet winter which had seen flooding in parts of the region. Pleasingly, the region did not suffer any major frost events and despite conditions in November being a little wet, the warmth that went with it meant that flowering was not drawn out and resulted in good fruit set and the prospect of healthy yields. The remainder of the season was punctuated by cooler weather and rainfall events and we were vigilant around disease pressure as we entered the harvest period. Harvest was later this year and Brix accumulation was slow. We experienced another rain event in the final third of March which then required us to harvest as quickly as possible in many blocks in order to retain pure fruit expression. The wetter than usual vintage conditions did however create the opportunity for making a Noble Riesling, a challenge which we delightfully accepted going into the cooler months of the year.

Winemaking: The fruit for this wine was hand-harvested on a cool May morning. At the winery, the fruit was destemmed and crushed, then allowed to soak in our press overnight for maximum flavour extraction. The following day the juice was pressed off and was then allowed to settle for 48 hours. After this settling period, the clear juice was racked off and fermentation was then started with a selected yeast strain. The ferment was stopped when we felt the balance between sweetness and acid was achieved. This wine was bottled on the 3rd of August 2022.

