

WHITEHAVEN 'GREG' SOUTHERN VALLEYS SINGLE VINEYARD PINOT NOIR 2017



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Mid crimson with a garnet hue.

Aroma / Bouquet:

Juicy plum and cherry, with a hint of blueberry. There are of clove and star anise spice notes. The oak adds a smoky, savoury underlay.

Palate:

An elegant, full-bodied wine, with fine, silky tannins to support the bright red fruit and spice flavours. The wine has a fine silky texture and lengthy finish.

Cellaring:

The wine should keep well if cellared in an even, cool environment for 5-8 years.

Food Match:

Particularly suited to game meat dishes such as venison and duck, but also a wonderful accompaniment to other red meat dishes. Serve at room temperature.

Alcohol:	14.0%
Residual Sugar:	1.8 g/L
Acidity:	5.7 g/L
pH:	3.65

THE 'GREG' RANGE IS DEDICATED TO THE MEMORY OF OUR FOUNDER GREG WHITE 1952-2007. THE 'GREG' RANGE EPITOMISES REGIONAL AND VARIETAL EXPRESSION. THIS PINOT NOIR WAS A SELECTION OF 9 EXCEPTIONAL BARRELS.

Grape Growers and Sub-region:

Andrew and Jan Johns, Wrekin Vineyard, Southern Valleys

Vine Management:

The vines were pruned to 2 canes on standard trellis with vertical shoot positioning. During the growing season, the vines were methodically shoot thinned, trimmed, leaf plucked and fruit thinned to ensure favourable ripening, clean fruit and to maximise flavour.

Winemaking:

The fruit was handpicked and destemmed into open top fermenters. This was cold soaked for five to six days before fermentation. During the ferment, regular hand plunging ensured optimum and gentle extraction of colour and flavour. The fermentation temperatures generally peaked at 32°C. After ferment, the wine was kept on skins for 20 days before lightly pressing. After racking, the wine was transferred to tight grained French oak barriques for 10 months ageing. 33% of this oak was new. Malolactic fermentation was allowed to occur naturally in spring. No fining or filtration was used on this wine, adding to its complexity and longevity. The bottling date was 8th March, 2018

Season:

The budburst timing was slightly later than normal and the vines experienced typical spring like conditions of variable temperatures, winds and rain. Early varieties, such as Pinot Noir, flowered in cooler conditions leading to smaller yields. Other varieties had warm, dry conditions over flowering, resulting in healthy crop levels. In mid-December, the weather became warm and dry. January was notable for strong winds that parched the landscape. The later part of the season recorded lower sunshine hours, resulting in delayed sugar ripeness and a later start to harvest.

Winemaker: Rowan Langdon



WHITEHAVEN 'GREG' SINGLE VINEYARD AWATERE SAUVIGNON BLANC 2019



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Light straw, with a green hue.

Aroma / Bouquet:

Classic gooseberry, currant and grapefruit, with complexing wet rock and nettle notes, typical of the Awatere Valley sub-region.

Palate:

This is a medium-bodied wine with bright, fresh acidity balancing the vibrant gooseberry and pure mineral flavours. These persist on the lengthy, crisp finish.

Cellaring:

Our 'Greg' Sauvignon is made to be appreciated either newly bottled or with careful cellaring for 2-3 years.

Food Match:

Summer salads, poultry and shellfish - particularly suited to oysters or green shell mussels - as well as lobster and white fish. Our 'Greg' Sauvignon Blanc is also the perfect aperitif.

Serve: Lightly chilled.

Alcohol:	13.5%
Residual Sugar:	4.3g/L
Acidity:	7.2g/L
pH:	3.12

Harvest Date: 28th March 2019

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Grape Growers:

Andy and Michelle Peter, Alton Downs Vineyard, Awatere Valley

Variety:

100% Sauvignon Blanc, MS clone.

Climate:

The timing of budburst was similar to previous years. The early part of the season was notable for lower sunshine hours, especially in November. With flowering in early December, the weather was very changeable, leading to some variable crop loads depending on the site. January and February were very hot and dry, withering the surrounding hills and putting pressure on irrigation systems. This also brought forward the harvest by 10-14 days. Warm, dry conditions over harvest meant the grapes could be picked with optimum flavour and without pressure from disease or rain.

Winemaking:

The fruit was machine-harvested in cool evening conditions, destemmed and lightly pressed with minimal skin contact in the winery. The majority of the juice was settled with enzyme to achieve a high degree of clarity. Fermentation at low temperature and with selected yeast strains were used to preserve the vineyard's inherent fruit flavours.

Winemakers: Sam Smail and Diana Katardzhieva

The 'Greg' range is dedicated to the memory of our founder Greg White, 1952-2007.

