

WHITEHAVEN MARLBOROUGH PINOT NOIR 2016

Colour / Appearance: Deep crimson-red, with a garnet hue.

Aroma / Bouquet: Lifted spiced cherry, plum and a floral fragrance. There's savoury oak char and spice in the background..

Palate: A medium bodied wine with silky, velvety tannins and a firm structure to carry the bright primary fruits and perfumed notes. The finish has a lively acidity, aiding freshness.

Cellaring: Will age well with careful cellaring for three to six years.

Food Match: Try this wine with game meats such as duck or venison. **Serve:** Room temperature.

Alcohol: 13.5%
Residual Sugar: <2.0 g/L
Acidity: 5.9 g/L
pH: 3.45

Grape

The fruit for this wine was mainly sourced from 2 vineyards located in the Awatere and Southern Valley sub-regions of Marlborough. All fruit for this wine was grown on a standard 2 cane trellis system. Shoot thinning was carried out during the growing season to ensure a healthy open canopy, and fruit thinning occurred later in the season to ensure all the fruit had concentrated ripe varietal flavours.

Harvest Dates: 22nd March – 10th April, 2016

Growing:

Climate: Conditions were very dry early in the season, with average temperatures, clear skies and a high risk of frost. Warm conditions over flowering in mid-December resulted in good yields. Decent rain in early and mid-January, allowed for healthy canopies and vigorous growth. February was hot and dry, followed by warm, dry March; perfect weather for intense flavour development.

Winemaking: The fruit for this wine was hand harvested in the cool Marlborough autumn mornings. Most was de-stemmed and transferred to various open top fermenting vats in the winery. Approximately 5% of the fruit was added to the fermenter as whole clusters. The fruit was then left to cold soak for 5-6 days prior to fermentation..

The fermentation occurred spontaneously with yeast native to the vineyard. Extraction was done by hand-plunging (*pigeage*) 3-4 times daily to ensure gentle colour and flavour extraction. The temperature was allowed to peak at 32°C. The wine was then pressed off as soon as it reached dryness, and then racked to new (30%), 1 and 2 year old French oak barrels. The heavy pressings were kept separate. The wine was left to mature in barrel and underwent natural malo-lactic fermentation in spring.

After 11 months the wine was removed from barrel, blended and filtered before bottling in April, 2017

Winemaker: Rowan Langdon

Accolades: Cameron Douglas NZ 93/100pts, 2019 International Wine Competition 92/100pts, Bob Campbell, NZ, 90/100pts (4 stars).

www.whitehaven.co.nz



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND



WHITEHAVEN MARLBOROUGH CHARDONNAY 2018



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Mid straw with a bright clarity.

Aroma / Bouquet:

Peach, mandarin and nectarine fruit flavours complexed with meally, hazelnut and butter notes. In the background there is also a mineral, flinty character.

Palate:

A medium bodied wine with a creamy texture and soft acidity. The fruit and mineral flavours are well integrated and persist on the long, cleansing finish.

Cellaring:

We recommend drinking our Chardonnay in the first 4 to 6 years after the vintage, but the wine has the structure and closure to allow continued development with careful cellaring.

Food Match:

Our Chardonnay is a food-friendly wine. A perfect match for Mediterranean food, pork or chicken pies and creamy mushroom pastas.

Serve: Lightly chilled.

Alcohol:	13.0%
Residual Sugar:	1.2 g/L
Acidity:	5.0 g/L
pH:	3.50

Winemakers: Sam Smail and Diana Katardzhieva

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Harvest Dates: 19th March to 3rd April, 2018

Grape Growing:

The vines are trained with two canes on a vertical trellis. Balanced pruning, shoot thinning, tucking and trimming are done to achieve an open, healthy canopy. Budburst was slightly earlier than normal and the weather slightly warmer than average. The early part of the season was notable for no frost events. In November, the weather became dry and the timing of the season returned to the long term average with some cooler days. Hot, dry weather in early December, resulted in a very good fruit set, and a rapid advancement in vine growth. The remainder of December and January were very hot. February was wetter with two ex-tropical cyclones adding some disease pressure. However, in March and April, the region was exposed to perfect late season ripening conditions of warm, sunny days and cool nights, resulting in intense fruit flavours.

Winemaking:

Most of the fruit was hand-picked and immediately whole cluster pressed. The heavy pressings were kept separate to minimise harsh phenolics. The juice was lightly settled before being inoculated for fermentation. Halfway through fermentation, the juice was transferred to French oak barrels of which 17% were new. Malo-lactic fermentation was carried out in the barrels during the 11 month maturation to aid texture and richness on the palate.

Vineyards:

Whitehaven, Pauls Road, Renwick
Rothay, Wratts Road, Rapaura
The Wrekin, Wrekin Road, Brancott

