

# WHITEHAVEN MARLBOROUGH PINOT NOIR ROSÉ 2018



WHITEHAVEN

*Marlborough wine as it should be*

## **Colour / Appearance:**

Pale salmon with a peach hue and bright clarity.

## **Aroma / Bouquet:**

Lifted strawberry and watermelon fruit flavours with creaming soda, sherbet and nectarine notes.

## **Palate:**

A medium bodied wine with a soft texture and fresh acidity that enhances the bright red berry flavours and adds to the long, fresh finish.

## **Cellaring:**

This wine is ready to be drunk now or within three years of the vintage date. Serve lightly chilled.

## **Food Match:**

This is a dry Rosé suited to pairing with food. Try serving with smoked fish, pâtés, or fresh green salads. **Cheese Matches:**

Mild, hard cheeses such as edam, gouda or gruyere. **Serve:** Lightly chilled.

<b>Alcohol:</b>	13.0%
<b>Residual Sugar:</b>	3.2 g/L
<b>Acidity:</b>	6.7 g/L
<b>pH:</b>	3.50

## **Harvest Dates:** 14<sup>th</sup> – 18<sup>th</sup> March, 2018

## **Grape Growing:**

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:**

The fruit was machine-harvested then crushed and destemmed. 2-3 hours of skin contact in the press ensured the suitable amount of colour and flavour extraction. The juice was lightly pressed and cold settled. A cold fermentation with selected yeast ensured a wine with lifted fruit flavours and freshness.

**Winemaker:** Sam Smail and Diana Katardzhieva

## **Accolades:**

2019 Sydney International Wine Show, *Top 100/Blue Gold*,

2019 Royal Easter Show, *Gold*.



# WHITEHAVEN MARLBOROUGH SAUVIGNON BLANC 2019



WHITEHAVEN

WINES OF MARLBOROUGH  
NEW ZEALAND

## Colour / Appearance:

Pale lemon with a green hue and a bright clarity.

## Aroma / Bouquet:

Lifted passionfruit, grapefruit, gooseberry, and peach fruit flavours, with complexing hints of jalapeno, nettle, boxwood and blackcurrant leaf.

## Palate:

A full flavoured, medium bodied wine, with an abundance of regionally typical blackcurrant and gooseberry flavours that linger on the dry, clean finish.

## Cellaring:

We recommend drinking our 2019 Sauvignon Blanc while it is young and fresh, but the wine is capable of developing nicely over the next three to five years if carefully cellared.

## Food Match:

This wine is a perfect accompaniment to summer salads, poultry and shellfish, such as Marlborough's famous green-shell mussels. Also try it with lobster and white fish.

**Serve:** Lightly chilled.

<b>Alcohol:</b>	13.0%
<b>Residual Sugar:</b>	3.7g/L
<b>Acidity:</b>	6.8g/L
<b>pH:</b>	3.14

**Harvest Date:** 14<sup>th</sup> March – 4<sup>th</sup> April, 2019

## Grape Growing:

Vines are trained to three or four canes on a vertical trellis. Balanced pruning, shoot thinning, tucking and trimming are used to achieve an open, healthy canopy and clean fruit.

## 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, and pressed immediately with minimal skin contact. After settling, the clear juice was fermented at very low temperatures with selected yeast strains to preserve the inherent varietal flavours. The wine was fermented entirely in stainless steel.

## Winemakers:

Sam Smail and Diana Katardzhieva.

