

WHITEHAVEN MARLBOROUGH 'GREG' PINOT NOIR 2012



WHITEHAVEN

Marlborough wine as it should be

Colour / Appearance:

Deep garnet.

Aroma / Bouquet:

Displays a rich bouquet of bottled plum and ripe cherry fruit, with bramble, cedar and oak char adding intrigue.

Palate:

The palate has a supple, silky texture, fine tannin structure, and high fruit concentration. These bright red fruit and savoury characters persist on the long finish.

Cellaring:

Will age nicely if cellared in an even, cool environment for 5-8 years.

Food Match:

Particularly suited to confit duck and other game dishes such as rack of wild venison. Try also with slow-roasted pork or mushroom risotto.

Serve: Room temperature.

Alcohol:	14.5%
Residual Sugar:	<2g/L
Acidity:	5.1 g/L
pH:	3.83

Harvest Date: 24 April and 1 May 2012

Grape Growers

Jan and Andrew Johns, Brancott Valley.
Michelle and Andy Peter, Awatere Valley.

Vine Management:

Vines were pruned to two 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 maximum flavour.

Winemaking:

The fruit was handpicked and destemmed into an open top fermenter. This was cold soaked for 5-6 days before fermentation. Regular hand plunging ensured optimum and gentle extraction of both colour and flavour, with temperatures generally peaking at 32 °C. The wine was pressed immediately after ferment with the heavy pressings separated to aid the silky texture. After racking the wine was transferred to tight grained French Oak barriques for 15 months, 50% new. Malolactic fermentation was allowed to occur naturally in Spring. No fining or filtration was used adding to the complexity and longevity of this flagship wine. Bottled on 23 August 2013

Winemaker: Sam Smail and Rowan Langdon

THE 'GREG' RANGE IS DEDICATED TO THE
MEMORY OF OUR FOUNDER GREG WHITE 1952-2007

