

# WHITEHAVEN MARLBOROUGH PINOT GRIS 2013



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*Marlborough wine as it should be*

## **Colour / Appearance:**

Pale golden straw.

## **Aroma / Bouquet:**

Ripe pear, spiced apple and quince paste, with a suggestion of mead and figs.

## **Palate:**

This is a full-flavoured wine, with a rich mouth-filling texture, lingering acidity and an off-dry finish. Pear flavours and some ripe stone fruit dominate the fresh and weighty palate.

## **Cellaring:**

Already in good balance this wine can be enjoyed now. Cellaring for a year or two will add texture and complexity enhancing the true varietal characters.

## **Food Match:**

Savour this complex style with salmon confit, onion tart, mushroom risotto or even roast quail.

**Serve:** Lightly chilled.

<b>Alcohol:</b>	13.0%
<b>Residual Sugar:</b>	5.0 g/L
<b>Acidity:</b>	5.4 g/L
<b>pH:</b>	3.44

## **Harvest Date:**

29<sup>th</sup> March – 12<sup>th</sup> April 2013

## **Grape Growing:**

Vines are trained to two canes on a vertical trellis, with balanced pruning, shoot thinning, tucking and trimming to achieve an open, healthy canopy.

## **Climate:**

The season started with a relatively cool and wet spring followed by a warm, dry summer with little rainfall. These favourable conditions over the flowering period gave slightly above average yields. The dry conditions continued to the end of the season, meaning the fruit could be picked at optimum ripeness and in clean condition. All of the fruit was picked just before a period of rain in late April.

## **Winemaking:**

Some of the fruit was hand-picked and whole cluster pressed. The balance was machine harvested in cool evening conditions, pressed with minimal skin contact and a press cut taken. The clear juice was fermented at very low temperature with selected yeast strains to preserve the inherent fruit flavours. After fermentation, the wine was regularly stirred on the yeast lees to develop a creamy texture and mouth feel.

**Winemakers:** Sam Smail and Rowan Langdon.

