

WHITEHAVEN MARLBOROUGH GEWÜRTZTRAMINER 2013



WHITEHAVEN

Marlborough wine as it should be

Colour / Appearance:

Mid-straw.

Aroma / Bouquet:

The wine has an intensely aromatic nose bursting with rose petal, lychee, nutmeg, cinnamon and spice.

Palate:

A full bodied wine with a rich, oily texture that coats the palate with the variety's distinct and heady flavours. The slight residual sugar adds to the wine's weight and textural qualities.

Cellaring:

Our Gewürztraminer is in good balance and can be enjoyed immediately. The wine can also be cellared for a number of years and will gain varietal and honeyed bottle-age complexity.

Food Match:

Best enjoyed with food. We recommend dishes with aromatic spices and flavours, such as Eastern Dishes, Pacific fusion food, rich foie gras, or as an aperitif.

Serve: Lightly chilled.

Alcohol: 13.0%
Residual Sugar: 14.3 g/L
Acidity: 4.5 g/L
pH: 3.73

Harvest Date: 7th and 13th April 2013

Grape Growing:

100% Gewürztraminer grown on free-draining, stony, silty loam. Vines are trained to 2-3 canes on a standard 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. This was followed by a warm, dry summer with little rainfall. 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 conditions.

Winemaking:

The fruit was hand-picked, de-stemmed and held with the skins in the press for 24 hours. The free run and light pressings were separated and cold settled. Most of the juice was fermented on light solids at low temperature with an aromatic yeast strain. The ferments were stopped with some residual sugar to aid texture and mouth feel.

Winemaker: Sam Smail

Accolades:

SILVER MEDAL – Easter Show Wine Awards 2014
4 STARS/BEST BUY – Cuisine Magazine Feb 2015

