

# WHITEHAVEN MARLBOROUGH 'GREG' SAUVIGNON BLANC 2013



**WHITEHAVEN**

*Marlborough wine as it should be*

## **Colour / Appearance:**

Light straw with lemon-lime tones.

## **Aroma / Bouquet:**

The nose displays a core of passionfruit, gooseberry and grapefruit amplified by notes of flint, lemongrass and jalapeno.

## **Palate:**

The palate has a tight, seamless structure with vibrant and pure fruit flavours which persist on the long, clean acid finish.

## **Cellaring:**

Our 'Greg' Sauvignon Blanc is a versatile style, crafted for enjoyment upon release or within 2-3 years if carefully cellared. Such bottle ageing typically adds an appealing flinty complexity.

## **Food Match:**

Great with summer salads, goat cheese or shellfish, particularly freshly shucked oysters or green lipped mussels. Snapper pie is another classic match. Or, simply savour as the perfect aperitif.

**Serve:** Lightly chilled.

<b>Alcohol:</b>	13.0%
<b>Residual Sugar:</b>	3.7 g/L
<b>Acidity:</b>	8.1 g/L
<b>pH:</b>	3.22

## **Harvest Date:**

31 March and 2 April 2013

## **Grape Growers:**

Amanda and Chris Jeffries, Dillons Point Road, Blenheim  
Karen and Antony Jeffries, Dillons Point Road, Blenheim

## **Climate:**

The season started with a relatively cool and wet spring. This was followed by a warm, dry summer with limited rainfall. The dry conditions continued until the end of the season, meaning the fruit could be picked at optimum ripeness and in clean conditions.

## **Winemaking:**

The fruit was machine harvested on flavour criteria in cool evening conditions, destemmed and lightly pressed with minimal skin contact in the winery. The juice was settled with enzymes to achieve a high degree of clarity. Fermentation at very low temperatures with selected yeast strains preserved the inherent Marlborough Sauvignon Blanc fruit flavours.

**Winemaker:** Sam Smail and Diana Katardzhieva

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

