

WHITEHAVEN MARLBOROUGH NOBLE RIESLING 2013



WHITEHAVEN

Marlborough wine as it should be

Colour / Appearance:

Deep straw with a green hue.

Aroma / Bouquet:

Citrus, peach and apricot fruit flavours, with decadent honey and beeswax notes from the botrytis fruit.

Palate:

The palate has an opulent, luscious texture, with concentrated layers of honey, beeswax and stone-fruit flavours. The finish has a pleasing acid freshness and persistence.

Cellaring:

Will develop nicely over the next 10 years.

Suggested Food Match:

Try this wine with rich, soft cheeses and sweet desserts.

Serve: Lightly chilled.

Alcohol:	9.5%
Residual Sugar:	170 g/L
Acidity:	8.1 g/L
pH:	3.53

Accolades:

4.5 STARS - Winestate Magazine, March/April 2014

Harvest Dates:

2nd May 2013

Grape Growing:

Vines are pruned to two canes on a vertical trellis. Shoot thinning was carried out during the growing season to ensure a healthy open canopy, and fruit thinning occurred later in the season to ensure all the fruit had ripe flavours.

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. Rain in late April, resulted in a high incidence of the “noble rot” botrytis. This concentrated the fruit flavours and added a honeyed richness to the grapes.

Winemaking:

The grapes were hand-picked with approximately 80% incidence of botrytis. At the winery it was de-stemmed and crushed to a bag press. It was left in the press overnight to allow the juice to soak up flavours from the skins and botrytis. The next day, a long, slow press cycle ensured full extraction of juice and flavour from the skins. The juice was then clarified naturally, before inoculation with a selected yeast strain. The ferment was stopped by chilling at a stage when the luscious sweetness and acid freshness was balanced.

Winemaker: Sam Smail & Rowan Langdon

