

WHITEHAVEN MARLBOROUGH SAUVIGNON BLANC 2014



WHITEHAVEN

Marlborough wine as it should be

Colour / Appearance:

Pale straw with a bright clarity.

Aroma / Bouquet:

Displays lifted passionfruit, gooseberry and white currant fruit flavours, with notes of nettle, red capsicum and boxwood.

Palate:

A medium bodied wine with a vibrant acidity. The intense fruit flavours persist on the lengthy clean, dry finish. Shows vibrant varietal aromas, making a powerful palate impression that is quintessential Marlborough.

Cellaring:

We recommend drinking while young and fresh, however the wine is capable of developing nicely over the next three to five years if carefully cellared.

Food Match:

A perfect accompaniment to summer salads, poultry and shellfish, such as Marlborough's famous green-lipped mussels. Also try with lobster and white fish.

Serve: Lightly chilled.

Alcohol: 13.0%
Residual Sugar: 3.3 g/L
Acidity: 6.8 g/L
pH: 3.21

Harvest Date:

24th March – 14th April 2014

Grape Growing:

Vines are trained to three or four canes on a vertical trellis. Balanced pruning, shoot thinning, tucking and trimming are used to achieve an open, healthy canopy and clean fruit.

Climate:

The season started with an early budburst due to a warm winter. A warm, dry spring and early summer resulted in ideal growing conditions and healthy yields. Mid-season rain spells aided plant growth and canopy vigour. Some cooler weather over January was followed by a warm, dry ripening period.

Winemaking:

The fruit was machine harvested in cool evening conditions and pressed immediately with minimal skin contact. After settling, the clear juice was fermented at very low temperatures with selected yeast strains to preserve the inherent varietal flavours. The wine was fermented entirely in stainless steel.

Winemaker: Sam Smail and Diana Katardzhieva

Accolades:

SILVER - International Aromatic Wine Competition 2014
SILVER - Marlborough Wine Show 2014

