

WHITEHAVEN MARLBOROUGH CHARDONNAY 2014



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Light-mid straw, with a bright clarity.

Aroma / Bouquet:

Peach, nectarine and citrus fruit flavours, with complex notes of toasted almonds and cereal.

Palate:

An elegant, full-bodied wine with a clean, finely balanced acidity. The flavours of ripe citrus, stone fruit and savoury oak coat the palate and persist on the long, fresh finish.

Cellaring:

We recommend drinking in the first 4 to 6 years after the vintage, but the wine has the structure and closure to allow continued development with careful cellaring.

Food Match:

A perfect match for Mediterranean food, pork or chicken pies and creamy mushroom pastas.

Serve: Lightly chilled.

Alcohol:	14.0%
Residual Sugar:	2.1 g/L
Acidity:	6.8 g/L
pH:	3.27

Accolades:

GOLD – 2015 NZ International Wine Show
GOLD – 2015 Air New Zealand Wine Awards

Harvest Date: 26th March & 1st April, 2014.

Growers:

Anne and Bruce McLauchlan, Wratts Road, Rapaura
Jan and Andrew Johns, Wrekin Road, Brancott

Grape Growing:

The vines are trained with two canes on a vertical trellis. Balanced pruning, shoot thinning, tucking and trimming are done to achieve an open, healthy canopy.

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 also aided plant growth and canopy vigour. Some cooler weather over January was followed by a warm, dry ripening period.

Winemaking:

The fruit was hand-picked and immediately whole cluster pressed. The heavy pressings were kept separate to minimise harsh phenolics. The juice was lightly settled before being inoculated for fermentation. Halfway through fermentation, the juice was transferred to French oak barrels of which 40% were new. Malo-lactic fermentation was carried out on all of the barrels and the lees stirred regularly during the 11 month maturation to aid texture and richness on the palate.

Winemakers: Sam Smail and Diana Katardzhieva

