

WHITEHAVEN MARLBOROUGH GEWÜRTZTRAMINER 2014



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Mid-deep straw, with a gold hue.

Aroma / Bouquet:

An intensely aromatic wine with aromas of lifted rose petal and ginger spice, with a hint of Turkish delight.

Palate:

A medium bodied wine with fragrant aromatic and spice flavours filling the palate and persisting on a lengthy finish. The wine exhibits a delicate oily texture.

Cellaring:

This Gewurztraminer can be cellared for several years and will gain varietal and honeyed bottle-age complexity. However, the wine is already in good balance and can be enjoyed immediately.

Food Match:

Gewurztraminer is best enjoyed with food. We recommend dishes with aromatic spices and flavours, such as Moroccan, Thai or Chinese dishes.

Serve: Lightly chilled.

Alcohol: 13.5%
Residual Sugar: 22 g/L
Acidity: 4.1 g/L
pH: 3.69

Harvest Date: 5th April and 13th April 2014

Grape Growing:

100% Gewürztraminer grapes grown on free-draining, stony, silty loam. Vines are trained to two or three canes on a standard trellis, with balanced pruning, shoot thinning, tucking and trimming to achieve an open, healthy canopy.

Climate:

The season started with an early bud burst 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, de-stemmed and held with the skins in the press for 24 hours. The free run juice and light pressings were separated and cold settled. A portion of the wine was fermented in a large oak oval, with the balance in stainless steel. The ferments were stopped with some residual sugar to aid texture and mouth feel.

Winemaker: Sam Smail

