

# WHITEHAVEN MARLBOROUGH RIESLING 2014



**WHITEHAVEN**

*Marlborough wine as it should be*

## **Colour / Appearance:**

Pale straw with a green hue.

## **Aroma / Bouquet:**

An abundance of lemon/lime fruit flavours with violet and wet stone mineral notes.

## **Palate:**

A medium bodied wine with vibrant citrus and floral flavours. The finish has a lingering clean acid finish.

## **Cellaring:**

The wine is in good balance and ready to enjoy. If cellared for a year or more the wine will gain some bottle-age complexity to augment the distinctive zesty varietal characters exhibited now.

## **Food Match:**

Ideally suited to Asian cuisine, crisp green salads, and fusion foods. This wine is excellent to whet the appetite before a meal, or to cleanse the palate afterwards.

**Serve:** Lightly chilled.

**Alcohol:** 11%  
**Residual Sugar:** 14 g/L  
**Acidity:** 6.4 g/L  
**pH:** 3.03

## **Harvest Date:**

8<sup>th</sup> & 15<sup>th</sup> April 2014

## **Grape Growing:**

The vines were pruned to 2 canes, with vertical shoot positioning. Balanced pruning, shoot thinning, wire lifting, and trimming ensured favourable canopy conditions.

## **Climate:**

The season started with an early bud burst due to the 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 in cool morning conditions. At the winery the grapes were sorted, de-stemmed and lightly pressed immediately. After settling and clarification the juice was fermented at a very low temperature with a select yeast strain to retain intense varietal flavours. The ferment was stopped to allow some residual sugar to balance the naturally high acidity.

**Winemakers:** Sam Smail and Rowan Langdon.

## **Accolades:**

SILVER – Marlborough Wine Show 2014

