

# WHITEHAVEN MARLBOROUGH PINOT NOIR 2014



WHITEHAVEN

WINES OF MARLBOROUGH  
NEW ZEALAND

## Colour / Appearance:

Deep ruby with a garnet hue.

## Aroma / Bouquet:

Lifted cherry and ripe plums, with savoury, toasty notes from the oak.

## Palate:

A full bodied wine, with bright red fruit flavours and well integrated oak. The supple tannins give the wine a silky, plush texture and a lengthy finish.

## Cellaring:

Will age well with careful cellaring for three to six years.

## Food Match:

Try this wine with game meats such as duck or venison.

**Serve:** Room temperature.

**Alcohol:** 14%  
**Residual Sugar:** <2.0 g/L  
**Acidity:** 5.6 g/L  
**pH:** 3.61

## Harvest Dates:

20<sup>th</sup> March – 5<sup>th</sup> April 2014

**Accolades:** GOLD – Royal Easter Show Wine Awards 2016

## Grape Growing:

The fruit for this wine was sourced from five vineyards located in the Awatere, Wairau and Southern Valley sub-regions of Marlborough. All fruit was grown on a standard two cane trellis, with shoot thinning to ensure a healthy, open canopy. Fruit thinning occurred later in the season to ensure all fruit had concentrated, ripe varietal flavours.

## 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 rigour. Some cooler weather over January was followed by a warm, dry ripening period.

## Winemaking:

The fruit was hand-picked in the cool autumn mornings. It was later de-stemmed and transferred to open top fermenting vats to cold soak for 5-6 days prior to fermentation. Fermentation took place in small vats using selected yeast. The fruit was hand plunged 3-4 times daily to ensure gentle colour and flavour extraction. Racked to new (44%) and 1 and 2 year old French oak barrels, the wine was left to mature and underwent a spontaneous malolactic fermentation in spring. The wine was barrel aged for 11 months prior to bottling in March 2015.

**Winemaker:** Sam Smail and Rowan Langdon

