

WHITEHAVEN MARLBOROUGH SAUVIGNON BLANC 2015



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Pale yellow-green, with star bright clarity.

Aroma / Bouquet:

Displays lifted gooseberry, passionfruit and blackcurrants, with hints of jalapeno, freshly cut herbs and lemongrass.

Palate:

A full flavoured, medium bodied wine, with an abundance of currant, citrus and gooseberry flavours that persist on the lengthy finish.

Cellaring:

We recommend drinking our 2015 Sauvignon Blanc while it is young and fresh, however the wine is capable of developing nicely over the next three to five years if carefully cellared.

Food Match:

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

Serve: Lightly chilled.

Alcohol: 13.0%
Residual Sugar: 3.8g/L
Acidity: 7.0g/L
pH: 3.31

Harvest Date:

24th March – 9th April, 2015

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 a very dry, late winter and early spring. The temperatures were similar to the long term average, but varied greatly with a number of warm days followed by cold spells. Colder conditions over flowering resulted in average yields. In late December, the climate became very warm and dry; ideal conditions for ripening. This fine weather continued over harvest with the grapes able to be picked at ideal ripeness, with intense flavours.

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.

Winemakers: Sam Smail and Diana Katardzhieva

