

# WHITEHAVEN MARLBOROUGH PINOT GRIS 2015



WHITEHAVEN

WINES OF MARLBOROUGH  
NEW ZEALAND

## **Colour / Appearance:**

Mid straw, with a green hue.

## **Aroma / Bouquet:**

Lifted quince, nectarine and pear fruit flavours, with jasmine, talc and green cardamom notes.

## **Palate:**

A full-bodied wine, with a soft, plush texture and a finely balanced acidity to add freshness to the fruit and spice flavours. The finish is clean and persistent.

## **Cellaring:**

Already in good balance, this wine can be enjoyed now. Cellaring for a year or two will add texture and complexity, enhancing the true varietal characters.

## **Food Match:**

This Pinot Gris is best enjoyed with food. We recommend dishes featuring smoked salmon, mushrooms or light game. Pasta and egg dishes will also match well.

**Serve:** Lightly chilled.

<b>Alcohol:</b>	14.0%
<b>Residual Sugar:</b>	6.0 g/L
<b>Acidity:</b>	5.3 g/L
<b>pH:</b>	3.36

## **Harvest Date:**

29th March, 2015.

## **Grape Growing:**

Vines are trained to two canes on a vertical trellis, with balanced pruning, shoot thinning, tucking and trimming to achieve an open, healthy canopy.

## **Climate:**

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, meaning the grapes could be picked at ideal ripeness, and with intense flavours.

## **Winemaking:**

Some of the fruit was hand-picked and whole cluster pressed. The clear juice was fermented at very low temperature with selected yeast strains to preserve the inherent fruit flavours. After fermentation, the wine was regularly stirred on the yeast lees to aid the creamy texture and mouth feel.

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

## **Accolades:**

TROPHY – Royal Easter Show Wine Awards 2016  
GOLD – Royal Easter Show Wine Awards 2016

