

# WHITEHAVEN MARLBOROUGH GEWÜRZTRAMINER 2015



WHITEHAVEN

WINES OF MARLBOROUGH  
NEW ZEALAND

## **Colour / Appearance:**

Deep straw, with a gold hue.

## **Aroma / Bouquet:**

Lifted aromatics of lychee, rose petal, nutmeg and ginger spice.

## **Palate:**

A full-bodied wine with a rich, oily texture. The palate is coated with bright aromatic rose petal and spice flavours that persist on the long, clean finish.

## **Cellaring:**

We believe after cellaring for many years, the Gewürztraminer will gain varietal and honeyed bottle-age complexity. However, the wine is already in good balance, and can be enjoyed immediately.

## **Food Match:**

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

**Serve:** Lightly chilled.

<b>Alcohol:</b>	14.0%
<b>Residual Sugar:</b>	10.6 g/L
<b>Acidity:</b>	3.9 g/L
<b>pH:</b>	3.78

**Harvest Date:** 19 March 2015 and 7 April 2015.

## **Grape Growing:**

100% Gewürztraminer grapes grown on free-draining alluvial gravels. The vines were pruned to two canes on a vertical shoot positioning trellis, with balanced pruning, shoot thinning, vertical shoot positioning, 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 vineyards could be picked at ideal ripeness and with intense flavours.

## **Winemaking:**

The fruit was hand-picked, de-stemmed and held with the skins in the press for 24 hours. The free run 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 mouthfeel.

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

## **Accolades:**

GOLD – Royal Easter Show Wine Awards 2016

