

WHITEHAVEN MARLBOROUGH CHARDONNAY 2015



WHITEHAVEN

Marlborough wine as it should be

Colour / Appearance:

An attractive mid-straw appearance with a golden hue and bright clarity.

Aroma / Bouquet:

Hints of peach and nectarine stone fruit persist along with influences of warm toasted almonds and savoury oak char. A touch of wetted river stones, marzipan and cashews add interest.

Palate:

A full bodied and softly textured wine with an engaging palate. Stone fruit and toasted almond influences are heightened with the aid of a finely balanced fresh acidity.

Cellaring:

We recommend drinking our 2015 chardonnay in the first 4-6 years after vintage, but structure and closure will allow this wine to develop and age respectfully with careful cellaring.

Food Match:

Our chardonnay is a perfect match when paired with Mediterranean foods, BBQ pork or chicken pies, and is also suited to creamy mushroom pastas. **Serve:** Lightly chilled.

Alcohol:	13.5%
Residual Sugar:	1.8 g/L
Acidity:	5.8 g/L
pH:	3.41

Winemaker: Sam Smail and Diana Katardzhieva

Harvest Dates: 24th, 30th March & 1st April 2015

Grape Growing:

Our vines are trained on two canes on a vertical trellis. Balanced pruning, shoot thinning, tucking and trimming are done to achieve an open, healthy canopy. 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, meaning the vineyards could be picked at ideal ripeness and with intense flavours.

Winemaking:

The fruit was hand-picked and immediately whole cluster pressed. The heavy pressings were kept separate to minimise harsh phenolics. The juice was lightly settled before being inoculated for fermentation. Halfway through fermentation, the juice was transferred to French oak barrels of which 50% were new. Malo-lactic fermentation was carried out on all of the barrels and the lees stirred regularly during the 11 month maturation to aid texture and richness on the palate.

Accolades:

2016 New Zealand International Wine Show: **Gold**
2017 Royal Easter Show Wine Awards: **Silver**
2016 Air New Zealand Wine Awards: **Silver**
2016 Bob Campbell, 92/100 points
2016 Natalie MacLean 93/100pts

