

WHITEHAVEN MARLBOROUGH PINOT ROSÉ 2015



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Salmon-blush, with pink hues.

Aroma / Bouquet:

Lifted strawberry, raspberry and peach fruit flavours, with refreshing floral and creaming soda notes.

Palate:

A medium-bodied wine with a soft, plush texture. The red berry and floral flavours fill the palate and persist on the long, vibrant finish.

Cellaring:

Ready to enjoy now or within three years of vintage.

Food Match:

Perfect with summer foods. Try serving it with smoked fish, pâtés, or fresh green salads. It will also pair well with mild cheeses such as gouda, gruyere or edam.

Serve: Lightly chilled.

Alcohol: 13.0 %
Residual Sugar: 4.5 g/L
Acidity: 6.6 g/L
pH: 3.40

Harvest Date:

19 March 2015

Grape Growing:

100% Pinot Noir grapes. The vines were pruned to two canes on a vertical shoot positioning trellis.

Climate:

The season started with a very dry, late winter and early spring. Whilst the temperatures were similar to the long term average, they 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, with intense flavours.

Winemaking:

The fruit was machine harvested, then crushed and destemmed. Two to three hours of skin contact in the press ensured a suitable amount of colour and flavour extraction. The juice was lightly pressed and cold settled. A cold fermentation with selected yeasts ensured a wine with lifted aromatics and freshness.

Winemakers: Sam Smail and Diana Katardzhieva.

Accolades:

CHAMPION ROSÉ TROPHY and PURE GOLD –
Bragato Wine Awards 2015
SILVER - Spiegelau International Wine Competition 2015

