

WHITEHAVEN MARLBOROUGH 'GREG' SAUVIGNON BLANC 2015



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Pale lemon-green with a bright clarity.

Aroma / Bouquet:

The nose displays greengage plum, jalapeno and elderflower. Redcurrant flavours abound, with hints of buxus, tobacco leaf and flint.

Palate:

A dry, full bodied wine with vibrant acidity and intense varietal flavours which persist on the long, crisp finish.

Cellaring:

Our 'Greg' Sauvignon Blanc is a versatile style, crafted for enjoyment upon release or within two to three years if carefully cellared.

Food Match:

Great with summer salads, poultry and shellfish, particularly freshly shucked oysters or green shell mussels, as well as lobster and white fish. Our 'Greg' Sauvignon Blanc is also the perfect aperitif.

Serve: Lightly chilled.

Alcohol: 13.5%
Residual Sugar: 3.5 g/L
Acidity: 7.1 g/L
pH: 3.3

Harvest Date:

1 April 2015

Grape Growers:

Andy and Michelle Peter, Alton Downs Vineyard, Awatere Valley, Marlborough

Climate:

The season started with a very dry, late winter and early spring. The temperatures were very 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 fruit could be picked at optimal ripeness, with intense flavours.

Winemaking:

The fruit was machine harvested in cool evening conditions, de-stemmed and lightly pressed with minimal skin contact. The majority of the juice was settled with enzymes to achieve a high degree of clarity. Fermentation at very low temperatures and with selected yeast strains preserved the inherent Marlborough Sauvignon Blanc fruit flavours.

Winemakers: Sam Smail and Diana Katardzhieva

THE 'GREG' RANGE IS DEDICATED TO
THE MEMORY OF OUR CO-FOUNDER
GREG WHITE, 1952-2007

