

WHITEHAVEN MARLBOROUGH VINEYARD SELECTION PINOT NOIR 2013



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

A ruby hue with bright clarity.

Aroma / Bouquet:

Displays fresh raspberry, plum and cherry fruit flavours, with savoury spice and wet forest floor notes.

Palate:

A medium bodied wine with a finely balanced, elegant structure and supple, silky tannins. The palate has an abundance of bright red and black fruits that persist on the long, soft finish.

Cellaring:

Will age well with careful cellaring for three to six years.

Food Match:

Try this wine with game meats such as duck or venison.

Serve: Room temperature.

Alcohol:	13.5%
Residual Sugar:	2.0g/L
Acidity:	5.3g/L
pH:	3.66

Harvest Dates:

30th March – 12th April, 2013

Grape Growing:

Fruit was sourced from vineyards located in the Wairau Valley, Marlborough. Vines were pruned to two canes on a standard trellis system. Shoot thinning was carried out to ensure a healthy open canopy, and fruit thinning occurred later in the season to ensure all the fruit had concentrated, ripe varietal flavours.

Climate:

The season started with a relatively cool and wet spring. This was followed by a warm, dry summer with little rainfall. Favourable conditions over flowering gave slightly above average yields. Dry conditions continued to the end of the season, resulting in clean fruit could be picked at optimum ripeness.

Winemaking:

All fruit was handpicked in the cool autumn mornings then destemmed into open top fermenting vats. The fruit was left to cold soak for 5-6 days prior to fermentation with selected yeast. Extraction was done by hand-plunging (pigeage) 3-4 times daily to ensure gentle colour and flavour extraction. The temperature was allowed to peak at 32°C. The wine was pressed off as soon as it reached dryness, then racked to new (30%), 1 and 2 year old French oak barrels. The heavy pressings were kept separate. The wine was left to mature in barrel and underwent spontaneous malo-lactic fermentation in spring. After 11 months the wine blended and filtered, before bottling in March 2014.

Winemakers: Sam Smail and Rowan Langdon

