

# WHITEHAVEN MARLBOROUGH PINOT GRIS 2016



**WHITEHAVEN**

*Marlborough wine as it should be*

## **Colour / Appearance:**

Light-mid straw, with green hue

## **Aroma / Bouquet:**

Ripe pear and quince fruit flavours, with hints of talc, cinnamon and nutmeg spice.

## **Palate:**

A medium bodied wine with a soft, supple texture supporting the fresh fruit and spice flavours that persist on the long, crisp finish.

## **Cellaring:**

We recommend drinking while young and fresh, but the wine is capable of developing nicely over the next three to five years.

## **Food Match:**

This Pinot Gris is made to be best enjoyed with food. We recommend dishes featuring smoked salmon, mushrooms or light game. Pasta and egg dishes also should match well.

**Serve:** Lightly chilled.

**Alcohol:** 13.5%  
**Residual Sugar:** 4.5 g/L  
**Acidity:** 5.0 g/L  
**pH:** 3.58

**Harvest Dates:** 29th March – 2nd April 2016

## **Grape Growing:**

Vines are trained to two canes on a vertical trellis, with balanced pruning, shoot thinning, tucking and trimming to achieve an open, healthy canopy. Conditions were very dry early in the season, with average temperatures, clear skies and a high risk of frost. Warm conditions over flowering in mid-December resulted in good yields. Decent rain in early and mid-January, allowed for healthy canopies and vigorous growth. February was hot and dry, followed by warm, dry March; perfect weather for intense flavour development.

## **Winemaking:**

Some of the fruit was hand-picked and whole cluster pressed. The clear juice was fermented at very low temperature with selected yeast strains to preserve the inherent fruit flavours. After fermentation, the wine was regularly stirred on the yeast lees to aid the creamy texture and mouth feel.

**Winemaker:** Sam Smail and Rowan Langdon

