

WHITEHAVEN MARLBOROUGH SAUVIGNON BLANC 2017



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Pale yellow-green, with star bright clarity.

Aroma / Bouquet:

Lifted “riper green” aromas of blackcurrant leaf, nettle, and jalapeño. There are also notes of grapefruit, guava, and passionfruit.

Palate:

This is a medium bodied wine with finely balanced acidity, and bursting with fragrant fruit flavours that persist on the long, clean, crisp finish.

Cellaring:

We recommend drinking our 2017 Sauvignon Blanc while it is young and fresh, however the wine is capable of developing nicely over the next three to five years if carefully cellared.

Food Match:

This wine is a perfect accompaniment to summer salads, poultry and shellfish, such as Marlborough’s famous green-lipped mussels. Also try it with lobster and white fish.

Serve: Lightly chilled.

Alcohol: 13.0%
Residual Sugar: 4.0g/L
Acidity: 7.1g/L
pH: 3.30

Harvest Date:

30th March – 22nd April 2017

Grape Growing:

Vines are trained to three or four canes on a vertical trellis. Balanced pruning, shoot thinning, tucking and trimming are used to achieve an open, healthy canopy and clean fruit.

Climate:

The budburst timing was slightly later than normal and the vines experienced typical spring like conditions of variable temperatures, winds and rain. Early varieties, such as Chardonnay and Pinot Noir, flowered in cooler conditions leading to smaller yields. Other varieties had warm, dry conditions over flowering, resulting in healthy crop levels. In mid-December, the weather became warm and dry. January was notable for strong winds that parched the landscape. The later part of the season recorded lower sunshine hours, resulting in delayed sugar ripeness and a later start to harvest.

Winemaking:

The fruit was machine harvested in cool evening conditions, and pressed immediately with minimal skin contact. After settling, the clear juice was fermented at very low temperatures with selected yeast strains to preserve the inherent varietal flavours. The wine was fermented entirely in stainless steel.

Winemakers: Sam Smail and Diana Katardzhieva

