

WHITEHAVEN MARLBOROUGH PINOT NOIR ROSÉ 2017



WHITEHAVEN

Marlborough wine as it should be

Colour / Appearance:

Light-mid blush with an orange hue and bright clarity.

Aroma / Bouquet:

Lifted strawberry with complexing hints of raspberry, tamarillo and ripe melon.

Palate:

A finely balanced and poised wine with refreshing acidity and vibrant red fruit and mineral flavours that persist on the long, crisp finish.

Cellaring:

This wine is ready to be drunk now or within three years of the vintage date.

Food Match:

This is a dry Rosé suited to pairing with food. Try serving with smoked fish, pâtés, or fresh green salads.

Serve: Lightly chilled.

Alcohol:	13%
Residual Sugar:	4.2 g/L
Acidity:	6.5 g/L
pH:	3.24

Harvest Dates: 28th March - 2nd April, 2017

Grape Growing:

Made from 100% Pinot Noir fruit. The vines were pruned to two canes on a vertical shoot positioning trellis. 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 then crushed and de-stemmed. 2-3 hours of skin contact in the press ensured the suitable amount of colour and flavour extraction. The juice was lightly pressed and cold settled. A cold fermentation with selected yeast ensured a wine with lifted fruit flavours and freshness

Winemaker: Sam Smail and Diana Katardzhieva

Accolades:

2017 Sydney International Wine Show, Top 100/Blue Gold
2017 Cuisine Tasting, Top 5 #3

