

# WHITEHAVEN MARLBOROUGH PINOT GRIS 2017



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*Marlborough wine as it should be*

## **Colour / Appearance:**

Light-mid straw, with green hue

## **Aroma / Bouquet:**

Baked apple, ripe pear and quince fruit flavours, with cinnamon and nutmeg spice, and a hint of aniseed.

## **Palate:**

A medium bodied wine, softly textured and with clean, fruit purity and some spice on the finish.

## **Cellaring:**

We believe after cellaring for a year or two the Pinot Gris will gain texture and complexity to augment the varietal characters exhibited by the wine now. However, the wine is already in good balance, and can be enjoyed immediately.

## **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.

<b>Alcohol:</b>	13.5%
<b>Residual Sugar:</b>	5.1 g/L
<b>Acidity:</b>	5.7 g/L
<b>pH:</b>	3.44

**Harvest Dates:** 28<sup>th</sup> March-11<sup>th</sup> April, 2017

## **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. 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 Pinot Gris, flowered in cooler conditions leading to smaller yields. 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 and higher humidity, resulting in delayed sugar ripeness and a later start to harvest.

## **Winemaking:**

Most 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

