

WHITEHAVEN MARLBOROUGH GEWÜRZTRAMINER 2020



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Mid-deep straw, with a gold hue.

Aroma / Bouquet:

Lifted notes of Turkish delight and ginger, with subtle hints of orange blossom and rose petal.

Palate:

Rich and full bodied, this medium dry wine displays fine varietal characteristics. Turkish delight and spice notes are predominate, with underlying notes of ripe citrus and lychee.

Cellaring:

This wine is ready to be drunk now or within six years of the vintage date. Serve lightly chilled.

Food Match:

This wine is made to be enjoyed best with food. We recommend dishes with aromatic spices and flavours, such as Moroccan, Thai or Chinese dishes.

Alcohol:	14.5%
Residual Sugar:	15 g/L
Acidity:	4.6 g/L
pH:	3.65

Harvest Date: 21st March, 2020.

Climate:

2020 was a classical growing season with plenty of sunshine, not too much heat through Summer and a return to cool nights preceding harvest, ensuring acidities and flavours remained bright and vibrant. This was all built on good rainfall pre Christmas, which set the vines up with healthy working canopies that held through to the end of harvest. The weather over harvest was settled and dry, allowing fruit to be harvested in lovely condition.

Winemaking:

The fruit was hand-picked from an estate owned, single vineyard that borders the winery site. The fruit was then destemmed /crushed, and the resulting must was left for 24 hours before pressing off. We then cold settled the juice for 24 hours, before racking the clear juice to a stainless steel tank and starting fermentation with a selected aromatic yeast strain. Following fermentation, the wine was left on its yeast lees for 4 months before bottling on the 23rd September.

