

# WHITEHAVEN MARLBOROUGH PINOT NOIR ROSÉ 2018



WHITEHAVEN

*Marlborough wine as it should be*

## Colour / Appearance:

Pale salmon with a peach hue and bright clarity.

## Aroma / Bouquet:

Lifted strawberry and watermelon fruit favours with creaming soda, sherbet and nectarine notes.

## Palate:

A medium bodied wine with a soft texture and fresh acidity that enhances the bright red berry flavours and adds to the long, fresh finish.

## Cellaring:

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

## Food Match:

This is a dry Rosé suited to pairing with food. Try serving with smoked fish, pâtés, or fresh green salads. **Cheese Matches:** Mild, hard cheeses such as edam, gouda or gruyere. **Serve:** Lightly chilled.

<b>Alcohol:</b>	13.0%
<b>Residual Sugar:</b>	3.2 g/L
<b>Acidity:</b>	6.7 g/L
<b>pH:</b>	3.50

**Harvest Dates:** 14<sup>th</sup> – 18<sup>th</sup> March, 2018

## Grape Growing:

Budburst was slightly earlier than normal and the weather slightly warmer than average. The early part of the season was notable for no frost events. In November, the weather became dry and the timing of the season returned to the long term average with some cooler days. Hot, dry weather in early December, resulted in a very good fruit set, and a rapid advancement in vine growth. The remainder of December and January were very hot. February was wetter with two ex-tropical cyclones adding some disease pressure. However, in March and April, the region was exposed to perfect late season ripening conditions of warm, sunny days and cool nights, resulting in intense fruit flavours.

## Winemaking:

The fruit was machine-harvested then crushed and destemmed. 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



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