

# WHITEHAVEN MARLBOROUGH 'GREG' PINOT NOIR 2015



WHITEHAVEN

WINES OF MARLBOROUGH  
NEW ZEALAND

## Colour / Appearance:

A deep red with a garnet hue.

## Aroma / Bouquet:

Bright red fruits such as plum and cherry, with perfumed floral notes and some anise and nutmeg spice. Underlying these are some truffle and dried tea leaf notes.

## Palate:

A full-bodied, softly textured palate with fine, velvety tannins and layered with many primary fruit and secondary spice and savoury notes. This dense array of flavours persist on the lengthy finish

## Cellaring:

This wine will cellar for five to eight years.

## Food Match:

Particularly suited to game meat dishes such as venison and duck, but also a wonderful accompaniment to other red meat dishes. Serve at room temperature.

<b>Alcohol:</b>	14.0%
<b>Residual Sugar:</b>	2.8 g/L
<b>Acidity:</b>	6.0 g/L
<b>pH:</b>	3.58

THE 'GREG' RANGE IS DEDICATED TO THE  
MEMORY OF OUR FOUNDER GREG WHITE 1952-2007.  
THE 'GREG' RANGE EPITOMISES REGIONAL AND  
VARIETAL EXPRESSION

## Grape Growers and Sub-region:

Andrew and Jan Johns, Wrekin Vineyard, Southern Valleys

## Vine Management:

The vines were pruned to 2 canes on standard trellis with vertical shoot positioning. During the growing season, the vines were methodically shoot thinned, trimmed, leaf plucked and fruit thinned to ensure favourable ripening, clean fruit and to maximise flavour. The temperatures were similar to the long term average, but varied greatly with a number of warm days followed by cold spells. Colder conditions over flowering resulted in average yields. In late December, the climate became very warm and dry, ideal conditions for ripening. This fine weather continued over harvest, meaning the vineyards could be picked at ideal ripeness and with intense flavours.

## Winemaking:

The fruit was handpicked and destemmed into an open top fermenter. This was cold soaked for five to six days before fermentation. During the ferment, regular hand plunging, ensured optimum and gentle extraction of colour and flavour. The fermentation temperatures generally peaked at 32°C. The wine was pressed immediately after ferment, with the heavy pressings being separated to aid the silky texture. After racking, the wine was transferred to tight grained French oak barriques for 10 months ageing. 33% of this oak was new. Malolactic fermentation was allowed to occur naturally in Spring. No fining or filtration was used on this wine, adding to its complexity and longevity. The bottling date was 19<sup>th</sup> March, 2016

**Winemakers:** Sam Smail and Rowan Langdon

New bottle shot to  
come.