

WHITEHAVEN MARLBOROUGH SAUVIGNON BLANC 2018



Colour / Appearance:

Pale yellow-green, with star bright clarity.

Aroma / Bouquet:

Lifted passionfruit, grapefruit, gooseberry, and peach fruit flavours, with complexing hints of jalapeno, nettle, boxwood and blackcurrant leaf.

Palate:

A full flavoured, medium bodied wine, with an abundance of regionally typical blackcurrant and gooseberry flavours that linger on the dry, clean finish.

Cellaring:

We recommend drinking our 2018 Sauvignon Blanc while it is young and fresh, however the wine is capable of developing nicely over the next 3-5 years if carefully cellared.

Food Match:

This wine is a perfect accompaniment to summer salads, poultry and shellfish, such as Marlborough's famous green-lipped mussels. Also try it with lobster and white fish.

Serve: Lightly chilled.

Alcohol:	13.0%
Residual Sugar:	2.8g/L
Acidity:	7.4g/L
pH:	3.38

Harvest Date:

19th March – 7th April, 2018

Grape Growing:

Vines are trained to three or four canes on a vertical trellis. Balanced pruning, shoot thinning, tucking and trimming are used to achieve an open, healthy canopy and clean fruit.

Climate:

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 in cool evening conditions, and pressed immediately with minimal skin contact. After settling, the clear juice was fermented at very low temperatures with selected yeast strains to preserve the inherent varietal flavours. The wine was fermented entirely in stainless steel.

Winemakers: Sam Smail and Diana Katardzhieva

