

WHITEHAVEN MARLBOROUGH RIESLING 2015



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance:

Pale straw with a hint of green and star bright clarity.

Aroma / Bouquet:

Displays lifted clean aromatics with citrus fruit, jasmine, fresh orange peel and green apple.

Palate:

A medium bodied wine, with vibrant acidity, lifted aromatics and a hint of stony minerality. The intense flavours persist on the long, clean finish.

Cellaring:

We believe after cellaring for a year or more this Riesling will gain some bottle-age complexity to augment the varietal characters the wine exhibits now. However the wine is already in good balance, and can be enjoyed immediately.

Food Match:

Superbly paired with Asian cuisine and crisp green salads. This wine is excellent to whet the appetite before a meal.

Serve: Lightly chilled.

Alcohol:	12.5%
Residual Sugar:	6.1g/L
Acidity:	8.2g/L
pH:	2.87

Harvest Date:

4th- 7th April, 2015

Grape Growing:

The vines were pruned to two canes, with vertical shoot positioning. Balanced pruning, shoot thinning, wire lifting and trimming ensured favourable canopy conditions.

Climate:

The season started with a very dry late winter and early spring. 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 with grapes able to be picked at ideal ripeness, with intense flavours.

Winemaking:

The majority of the fruit was hand-picked and whole bunch pressed, while the remainder was machine picked in the cool morning conditions. A press cut was made to minimise harsh phenolic compounds in the wine. After settling and clarification, the juice was fermented at a very low temperature, with a select yeast strain to retain the fruit's intense varietal flavours. The ferment was stopped with some residual sugar to balance the high acidity.

Winemakers: Sam Smail and Rowan Langdon.

