

WHITEHAVEN MARLBOROUGH SAUVIGNON BLANC 2012



WHITEHAVEN
Marlborough wine as it should be

Colour / Appearance:

Mid-straw with a bright clarity.

Aroma / Bouquet:

Lifted and pure aromatics of elderflower, red capsicum and fresh gooseberries. Grapefruit, crushed herbs and jalapeno notes add intrigue and pungency.

Palate:

The palate has freshness and clean fruit purity with a finely balanced, clean acidity. It shows vibrant varietal aromas with full impact on the palate, typical of the Marlborough region.

Cellaring:

We recommend you enjoy while young and fresh but the wine is capable of developing nicely over the next three to five years with carefully cellaring.

Food Match:

A perfect accompaniment to summer salads, poultry and shellfish. Also try it with lobster and fish.

Serve: Lightly chilled.

Alcohol:	13.0%
Residual Sugar:	4.0 g/L
Acidity:	8.3 g/L
pH:	3.44

Harvest Date:

8th April – 28th April 2012

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:

The early part of the season was cool and wet, resulting in lower yields and a late harvest period. Long dry spells over the final part of the ripening season lead to an accumulation of intense varietal flavours, high natural acidity to retain these flavours and clean fruit.

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.

Winemaker: Sam Smail and Diana Katardzhieva

Accolades:

TROPHY – Spiegelau Champion Sauvignon Blanc 2012
GOLD – Spiegelau International Wine Competition 2012
GOLD – New Zealand International Wine Show 2012

