

WHITEHAVEN 'GREG' SINGLE VINEYARD SOUTHERN VALLEYS PINOT NOIR 2020



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance: Bright, pale ruby.

Aroma / Bouquet: Bright fruit notes such as raspberry, red and dark cherries, blueberries and hints of cinnamon, aniseed and thyme.

Palate: Dark cherry, plum, aniseed and baking spice flavours playfully dance around a core of savoury tones. The palate is generously textured with ripe tannins, and good acidity ensures a long, clean finish.

Cellaring: Although delicious now, we anticipate this wine will develop gracefully over the next 5-10 years if cellared correctly.

Food Match: Red meat, game and mushroom dishes would be an excellent match with this Pinot noir.

Serve: Room temperature.

Growers and sub-region: Andrew and Jan Johns, Wrekin Vineyard, Southern Valleys.

Alcohol:	13.5%
Residual Sugar:	1.0 g/L
Acidity:	5.8 g/L
pH:	3.48

This wine is dedicated to the memory of our founder Greg White, 1952-2007, epitomising regional and varietal expression. This Pinot Noir was a selection of 11 exceptional barrels.

Vine management: Fruit for this wine was sourced from the Biogro certified Wrekin Vineyard, located in Brancott Valley. The fruit was picked in small batches over multiple harvest dates, ensuring that the fruit was picked at optimal ripeness.

Climate: 2020 was a classical growing season with plenty of sunshine, not too much heat through Summer and a return to cool nights preceding harvest, ensuring acidities and flavours remained bright and vibrant. This was all built on good rainfall pre-Christmas, which set the vines up with healthy working canopies that held through to the end of harvest. The weather over harvest was settled and dry, allowing fruit to be harvested in lovely condition.

Winemaking: The fruit was hand harvested during the cool Autumn mornings. At the winery the fruit was destemmed and loaded into various stainless-steel fermenters and old puncheons. A small portion of whole bunches (5-20%) was included into some of the ferments. After cold soak (between 3-6 days in duration), the must was let to warm up naturally before the onset of fermentation (primarily wild). The wine remained on skins for a total time of 16-21 days, before being pressed off and racked to various French oak barriques (28% new). The wine then remained in these barrels for 10 months, before finally being bottled on the 27th of May, 2021.

Harvest Dates:
19th March – 30th March, 2020.

Certified Appellation Marlborough Wine, BioGro (organic) and Vegan Friendly.

