

WHITEHAVEN

SINGLE VINEYARD “BLOCK 11”

BARREL FERMENTED SAUVIGNON BLANC 2022



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WINES OF MARLBOROUGH
NEW ZEALAND

Whitehaven's single vineyard range of wines speak to the importance of terroir in creating unique, premium quality wines, and allow us to showcase outstanding, smaller parcels of fruit identified by our winemakers each vintage. Reflecting the exclusive nature of these wines, each bottle is individually numbered.

Colour / Appearance:

Mid straw yellow with bright clarity

Aroma / Bouquet:

Florals, ripe citrus peel and stonefruit with a wet stone edge to the nose.

Palate:

Focussed and precise yet textural with restrained flavours of lemon rind, melon, lanolin and gentle vanilla notes derived from oak aging. A textured, crushed rock like character underscores the palate.

Food Match:

Delicious with lemon and herb chicken, goats' cheeses and smoked or grilled seafood dishes.

Cellaring: Being the inaugural release of this wine, we expect the wine will drink at its optimum in the immediate 4-6 years following vintage. However, we believe the wine has the structure and closure to allow continued development with careful cellaring.

Alcohol: 13.5%
Residual Sugar: 1g/L
Acidity: 7.3g/L
pH: 3.25
Harvest date: 22nd March, 2022

Climate:

The 2022 growing season started with soil moisture at capacity, following an unusually wet winter which had seen flooding in parts of the region. Pleasingly, the region did not suffer any major frost events and despite conditions in November being wet, the warmth that went with it meant that flowering was not drawn out and resulted in good fruit set and the prospect of healthy yields. The remainder of the season was punctuated by cooler weather and rainfall events and we were vigilant around disease pressure as we entered the harvest period. Harvest was later this year and Brix accumulation was slow. The Block 11 fruit stayed clean and ripened beautifully for the desired wine style – a credit to the way the block was managed in a challenging season.

Winemaking:

The fruit was hand harvested and whole bunch pressed to retain purity and precision in the juice. Cloudy juice was then run to old French oak puncheons for spontaneous and warm fermentation, in an effort to draw out greater interest and complexity in the wine and build in a more savoury fruit profile suited to this style of wine.

Grape growing:

The fruit for this wine came exclusively from Block 11 at our Paul's Rd vineyard, adjoining the winery and alongside the Wairau river. Throughout the growing season the vines were thoughtfully managed by Corinne Turkington, with open canopies and prudent crop thinning helping to create fully ripe, clean fruit come harvest time. Fruit was hand-picked at 22 Brix.

We have used a lightweight bottle to lessen this wine's impact on the environment.



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