

WHITEHAVEN MARLBOROUGH PINOT GRIS 2023



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance: Light lemon in colour, with bright clarity.

Aroma / Bouquet: Fresh pear, lightly roasted almond, delicate white florals, and orange zest notes.

Palate: Pear and red apple flavours, with a subtle baking spice note and a hint of white stone fruit. This wine is dry, with fine acidity that contributes to a long finish.

Cellaring: Although delicious to enjoy now, this wine should age gracefully for another 3-4 years if cellared carefully.

Food Match: This Pinot Gris is made to be enjoyed with food. We recommend dishes featuring richer seafoods, mushrooms, light game and poultry.

Serve: Lightly chilled

Alcohol: 13.5%
Residual Sugar: 2.6g/L
Acidity: 5.9g/L
pH: 3.39

Harvest Date: 23rd March to 11th April, 2023.

Climate: Similar to the previous season, the 2023 growing season started with soil moisture at capacity following a wet winter. Flowering conditions in November and December were not even across Marlborough with some sub-regions achieving a good set and crop load and others below average set. Vigilance around disease pressure was paramount, with regular rain events through the season and unusual humidity and warm nights through much of December and January. Day time temperatures were not warm, delaying the vine's physiological advancement. Marlborough breathed a sigh of relief as cyclone Gabrielle minimally impacted the region in February, while wreaking havoc through much of the North Island. The season turned a corner for Marlborough in early March with a return to cool nights and sunnier conditions allowing us to delay harvest for as long as possible, resulting in fruit that reached good sugar levels with attractive flavours, while disease levels remained low and manageable. Peak time for intake was the two weeks starting from the 27th March and fruit condition remained very good through until the end of harvest.

Winemaking: Hand-picked fruit from our Tussocks and Pauls Road vineyards was used to make this wine. The fruit was whole-bunch pressed and the juice was left to settle overnight. This cloudy juice was then gently warmed and inoculated using carefully selected yeast strains. Upon completion of fermentation, the tanks were topped (without sulphur) and let to sit on lees for 4-5 months. The wine was then stabilized and cross-flow filtered, before bottling on the 12th October, 2023.

Grape Growing: The fruit used to make this wine mostly came from our Tussocks and Pauls Road vineyards. Throughout the growing season the vines were thoughtfully managed, with open canopies and prudent crop thinning helping to create fully ripe, clean fruit come harvest time.

