

WHITEHAVEN MARLBOROUGH CHARDONNAY 2023



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance: Mid straw with a bright clarity.

Aroma / Bouquet: Delicate white florals, lemon pith and ripe stone fruit aromas.

Palate: An elegant and structured style with vibrant energy. Juicy white peach, fresh citrus and oyster shell flavours abound. French oak use is subtle and well-integrated and marries with the silken texture. The finish is smooth, bone dry with appealing nutty and struck flint touches.

Cellaring: We recommend enjoying our Chardonnay in the first 4-6 years after the vintage, but the wine has the structure and closure to allow continued development with careful cellaring.

Food Match: Our Chardonnay is a food-friendly wine. It pairs very well with all types of seafood. It's also a perfect match for Mediterranean food, pork, chicken, and creamy mushroom pasta.

Alcohol: 14.0%
Residual Sugar: 0.7 g/L
Acidity: 6.16 g/L
pH: 3.36
Harvest Date: 20th March – 4th April 2023

Vineyards:

Whitehaven- Pauls Road, Renwick-52,5%
Balvonie (previously Rothay), Wratts Road, Rapaura -38%
Whitehaven-Tussocks, Awatere valley-9,5%

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 fruit 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.

Grapegrowing: Our Chardonnay is sourced from three vineyard sites, Pauls Road, Balvonie and The Tussocks, and comprised of 3 different Chardonnay clones, Mendoza, clone 95 and clone 15. Vines are trained to two or three canes on a vertical trellis, with balanced pruning, shoot thinning, tucking, and trimming to achieve an open, healthy canopy and clean, ripe fruit.

Winemaking: The fruit was hand-picked and immediately whole cluster pressed. The heavy pressings were kept separate to minimise harsh phenolics. The juice was lightly settled before being racked and inoculated for fermentation. Halfway through fermentation, the wine was transferred to French oak of which 20% was new and predominantly (85%) 500L puncheons. The wine underwent full malolactic fermentation and was aged in barrel on lees, for 10 months to aid texture and richness on the palate.

Sustainably sourced. Carefully crafted.

