

WHITEHAVEN 'GREG' SINGLE VINEYARD AWATERE VALLEY SAUVIGNON BLANC 2024



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance: Bright, with pale lemon green hues.

Aroma / Bouquet: Our 2024 Greg Sauvignon Blanc displays distinctive Awatere Valley sub-regional characteristics of fresh nettle, hints of green capsicum and citrus notes.

Palate: Punchy, weighty and fleshy, showing excellent delicacy, purity and generosity from a ripe year in the Awatere valley. Mouth-filling lime and gooseberry dominate with a fresh ripe herbaceous undercurrent. Finely textured, fully dry, the wine finishes with a lingering saline and mineral streak.

Cellaring: We recommend drinking our Greg Sauvignon Blanc while it is young and fresh, but the wine can develop nicely beyond five years if carefully cellared. Serve slightly chilled.

Food Match: A perfect accompaniment to fresh seafood, summer salads, grilled herbed chicken, and creamy goats cheese.

Alcohol: 13.5%
Residual Sugar: 2.05 g/L
Acidity: 7.4 g/L
pH: 3.32

Varieties: 100% Sauvignon Blanc, MS clone.

Grape Growers: The Peter family, Alton Downs Vineyard, Awatere Valley.

Harvest Dates: 17th – 18th March 2024

Climate: Unlike the previous two years, the growing season leading into the 2024 vintage began after a dry winter, with the soil water balance in deficit. Fewer inflorescences generally and then a protracted flowering window in November and December, resulted in poor fruit set and fewer berries per bunch than the average in most areas. Dry conditions persisted for the duration of the growing season, minimising disease threats and resulting in clean fruit at harvest. A spell of warm weather through late December and January, in combination with the lighter crop, resulted in a rapid physiological advancement against the long-term average. This trend continued until the start of harvest in early March. Fortuitously, the headwaters of the Wairau and Awatere River systems received enough rain to keep irrigation schemes open through the season and into harvest, at which point a return to cool, crisp days became the norm. Fruit was harvested at more elevated sugar levels than the previous two seasons. Peak intake for the winery was from the 13th March through to the 29th March.

Grape Growing: We are proud to source the fruit for this wine from a single vineyard in the Awatere valley, a legacy that has continued for many years. Vines are cane pruned on a vertical shoot positioned trellis. Shoot thinning, leaf plucking, and trimming are used to achieve balanced vines, a healthy canopy and clean fruit.

Winemaking: Fruit from Alton Downs Vineyard was machine harvested in the cool morning conditions and pressed immediately with minimal skin contact. After cold settling, the clear juice was fermented in stainless steel tanks at 12°C - 16°C with selected yeast strains to preserve pure sub regional characters and varietal flavours. Wine sat on light yeast lees in tank for up to 6 months. The wine has been heat and cold stabilised, and sterile filtered, prior to bottling.

The 'Greg' range is dedicated to the memory of our founder Greg White, 1952-2007

