



## **Whitehaven Marlborough Pinot Noir 2006**

### **Whitehaven Wine Company**

Established in 1994, Whitehaven Wine Company is a small, privately-owned winery located in Blenheim, New Zealand. Whitehaven winemaker Simon Waghorn is focused on producing brilliant, distinctive, award-winning premium Sauvignon Blanc and Pinot Noir from the world renowned Marlborough region of New Zealand.

### **The Vineyards**

Located at a premium sites in the Wairau Valley of Marlborough, New Zealand, our Pinot Noir vines are pruned to two canes each and trained along our standard trellis system, in vertical shoot positions. Each vine was cluster thinned during the growing season to reduce yield and to ensure even ripening and balanced, concentrated fruit. The vineyards are composed of silty loam soil which ensures proper draining. These sites continue to express purity of fruit and distinctive Pinot Noir varietal characters.

### **Harvest Report**

The 2006 growing season in Marlborough was characterized by a cool and wet Spring, followed by dry months during the ripening season to the point of drought, but not too hot. This ensured a long and favourable growing season, clean fruit and intense varietal flavours. The grapes were then hand harvested in the cool of the evening between March 8 and April 20, 2006.

### **Winemaker Notes**

#### **Winemaker: Simon Waghorn**

Once hand harvested, the grapes were destemmed, lightly crushed and sent to open-top fermenters. A three-day cold soak was followed by a rapid fermentation. During the fermentation the vats were hand plunged three times a day to ensure maximum extraction of color and flavor. Fermentations were allowed to peak at 32°C. The wine was lightly pressed immediately after fermentation and racked to French Oak barrels to age for 10 months. During this period the wine was regularly stirred on light yeast lees, and full malolactic fermentation occurred. Before bottling, the wine was fined with egg whites to ensure a soft finish.

### **Taste Profile**

The 2006 Whitehaven Marlborough Pinot Noir displays deep dark ruby and maroon hues. Rich plum and bottled cherry fruit aromas are lifted by spicy charred oak and underlined by a gamey complexity. The palate is full bodied with a soft velvet texture, supported by dark fruit flavours and a firm, lingering finish. The wine will continue to improve over the next two to five years if cellared in a cool environment but can also be enjoyed right after release.

**Food Pairings**

Whitehaven Pinot Noir pairs well with farm raised venison, wild game and other red meat dishes. Serve at room temperature.

**Finished Wine**

*Varietal Content:* 100% Pinot Noir, Clones 667, 777, 5, 114, 10-5 and 115

*Grape Source:* Wairau and Awatere Valleys of Marlborough, NZ

*PH:* 3.61

*Residual Sugar:* 2.7 g/L

*Titrateable Acidity:* 5.25 g/L

*Alcohol Level:* 13.5%