



MARLBOROUGH SAUVIGNON BLANC 2008

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 across the Wairau and Awatere Valleys of Marlborough, New Zealand, our Sauvignon Blanc vines are pruned to four canes each and trained along our standard trellis system, with vertical shoot positioning for maximum exposure to sunshine and fresh breezes. The canopy is carefully manicured to achieve open, healthy vines which produce balanced, full-flavored fruit during the growing season.

Harvest Report

The Marlborough region of New Zealand had an outstanding growing season leading up to the 2008 harvest. There was little frost in spring, warm and mild weather conditions during flowering, and warm weather throughout most of summer which resulted in a good crop size. Harvest commenced around the third week of March, which is fairly typical for this region. However, harvest rains led wineries scrambling to bring the fruit in before the crop was severely affected. Overall, the 2008 Sauvignon Blanc grapes offered a more opulent and forward tropical wine style due to the warm growing season.

Winemaker Notes

Winemaker: Simon Waghorn

The fruit was machine harvested in cool evening conditions, destemmed, must chilled and pressed immediately. The free run juice was cold settled to achieve a high degree of clarity. The clear juice was fermented in upright stainless steel fermenters with selected yeast strains such as PdM, QA23 and VL3 to preserve the inherent fruit flavors. Winemaking techniques and handling were reduced to promote the natural fruit flavor and intensity found in Marlborough Sauvignon Blanc.

Taste Profile

The Whitehaven Sauvignon Blanc 2008 is a full-flavored medium bodied wine with vibrant peach, tropical fruit and gooseberry aromas and freshly cut herb undertones. A light straw-colored wine with lemon tones, this wine refreshes the palate with a crisp, clean, lingering finish. We recommend enjoying our 2008 Sauvignon Blanc while it is young, but the wine is capable of developing nicely over the next two years if carefully cellared.

Finished Wine

Varietal Content: 100% Sauvignon Blanc

Grape Source: 100% Marlborough, New Zealand

Alcohol: 12.75%

Residual sugar (g/100ml): 0.26

Titrateable Acidity (g/100ml): 0.73

pH: 3.33

Food Pairings

Whitehaven Sauvignon Blanc pairs well with summer salads, poultry and shellfish, particularly suited to oysters or green shell mussels, as well as lobster and white fish.