

WHITEHAVEN 'GREG' SINGLE VINEYARD AWATERE VALLEY SAUVIGNON BLANC 2023



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance: Light straw with a pale green hue.

Aroma / Bouquet: Our 2023 Greg Sauvignon Blanc displays distinctive Awatere Valley sub regional characteristics with vibrant aromas of lime, capsicum, fresh herbs and crushed sea shells.

Palate: Medium bodied, this wine is seductively powerful, capturing the finesse and purity of the Awatere Valley. Enjoy flavours of lime and lemongrass, capsicum, gooseberry and tropical hints with subtle savoury undertones. The wine is intense on the finish with beautiful saline and wet pebble minerality carrying the flavours to a mouthwatering finish.

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: 1.97 g/L
Acidity: 7.5 g/L
pH: 3.3

Varieties: 100% Sauvignon Blanc, MS clone.

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

Harvest Date: 30th – 31st March 2023

Accolades: Bob Campbell MW, NZ, **95/100 pts, Gold Ribbon.**

Sam Kim, Wine Orbit, NZ, **95/100 Pts**

Cameron Douglas, MS, NZ **95 points, Outstanding**

Sakura Japan Women's Wine Awards, 2024, **Gold**

John Bartlett, New Zealand Wine Directory, NZ, **Excellent.**

Climate: Like 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 at low manageable levels. 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.

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 a number of 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 evening and pressed immediately with minimal skin contact. After cold settling, the clear juice was fermented in stainless steel tanks at 16°C – 12°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 4 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

