



WHITEHAVEN

Marlborough
SAUVIGNON BLANC
2023

Established in 1994, Whitehaven is a small, family-owned winery located in Marlborough, New Zealand. Whitehaven has earned a reputation for crafting distinctive and critically acclaimed Sauvignon Blanc from the renowned Marlborough region. The vines here bask in warm sunlight and cooling breezes from the coast, translating to well-balanced wines with brilliant complexity.

ABOUT THE WINE

Whitehaven 2023 Sauvignon Blanc offers an elegant, crisp and flavorful expression of Marlborough. Bright aromatic notes of green apple, grapefruit and lime zest open with every swirl in the glass. Refreshingly crisp and vibrant on the palate, classic Marlborough Sauvignon Blanc notes of white peach, tropical pineapple and Meyer lemon citrus layer seamlessly with hints of fresh-cut green herbs, florals and wet stone. This mouth-watering sip offers an essence of freshness and precision, making an excellent pairing with food. Enjoy it on its own or alongside creamy goat cheese, seasonal salads, grilled citrusy chicken or a wide variety of fresh seafood dishes.

VITICULTURE NOTES

The 2023 vintage was outstanding, delivering high quality and mature flavor development despite a cool and challenging growing season. Less than ideal conditions at flowering in spring resulted in inconsistent fruit set of loose, airy bunches. Remarkably, this ended up being a benefit in the wet season ahead, as crisp, cold nights and winds kept disease pressure at bay and fruit condition healthy despite unusually frequent showers. Patience and nerve was needed as late summer turned to fall, waiting for grapes to fully ripen. Fortunately, weather was mild and dry, with the short harvest commencing in the last week of March and ending just about two weeks later. In the cellar, our Sauvignon Blanc displayed wonderful flavor brightness while still retaining balanced acidity.

WINEMAKING NOTES

Whitehaven Sauvignon Blanc is 100% Marlborough-grown fruit, certified through Appellation Marlborough Wine. Composed from more than 100 small lots from select sites across the region gives Whitehaven a backbone of bright fruit character, well-balanced texture and a food-friendly finish. Our Sauvignon Blanc grapes were harvested, predominately at night in cool conditions, between late March and early April, then pressed immediately with minimal skin contact. After cold settling, the clear juice was fermented entirely in stainless steel tanks at very low temperatures. Select yeast strains were used to preserve varietal characteristics and Marlborough's classic style. Wines sat on light yeast lees in tank for at least one month before blending.



Varietal Content: 100% Sauvignon Blanc
Varietal Origin: 100% Marlborough, New Zealand
Alcohol Content: 13%
Titrateable Acidity: 7.3g/L
Residual Sugar: 2.6g/L
pH: 3.33
Aging Recommendation: 2-4 years