



WHITEHAVEN.

Marlborough

SAUVIGNON BLANC

2022

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

Our 2022 Sauvignon Blanc offers an elegant, crisp and beautifully balanced expression of Marlborough, capturing the quintessential nuances, layers and textures of the celebrated region. Bright and aromatic, notes of grapefruit, lime zest and green apple lift with every swirl of the glass. The palate is crisp and vibrant, as pineapple, guava and white peach characteristics layer with hints of florals, fresh green herbs and wet river stone-like minerality. The finish is long and precise, a mouth-watering sip that makes this an excellent pairing with food.

VITICULTURE NOTES

The 2022 growing season was cool and long, offering optimal conditions for ripening while preserving excellent acidity. A wet winter gave soils ample water resources for the season ahead. Spring arrived with ideal conditions, giving us wonderful fruit set and healthy yields. Summer was dry and lengthy, allowing fruit to hang on the vines while ripening slowly. Grapes were harvested later than usual, delivering fruit with flavor maturity and concentration while retaining pure fruit expression.

WINEMAKING NOTES

We source the fruit for this wine exclusively from Marlborough. Composed from up to 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 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 with select yeast strains to preserve the inherent varietal characteristics and classic Marlborough flavors. Wines sat on light yeast lees in tank for up to six weeks before blending.



Varietal Content: 100% Sauvignon Blanc
Varietal Origin: 100% Marlborough, New Zealand
Alcohol Content: 13%
Titrateable Acidity: 8.0g/L
Residual Sugar: 1.9g/L
pH: 3.34
Aging Recommendation: 2-4 years