



WHITEHAVEN.

Marlborough

SAUVIGNON BLANC

2021

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 2021 Sauvignon Blanc offers an elegant, crisp and beautifully balanced expression of Marlborough, capturing the quintessential nuances, layers and textures of the celebrated region. Classic aromas of ripe pink grapefruit, lime zest and tropical fruits are complemented by suggestions of lemongrass, green pepper and tomato leaf. The palate is crisp and vibrant, lifted by bright, generous citrus notes layered with white peach, guava and passion fruit. Hints of wet river stone, fresh green herbs and mouthwatering acidity add structure and support. Brilliantly concentrated and textured, subtle suggestions of sea spray add to the stylish, lingering finish. A perfect pairing to creamy goat cheese, summer salads, fresh seafood or grilled herbed chicken.

VITICULTURE NOTES

Vintage 2021 will be remembered as a season of two halves. The early part of the growing season was marked by two frost events that affected much of the region. Following that, occasionally cool and wet weather persisted through flowering, resulting in fewer berries setting per bunch and further reducing yields. However, midway through the season, growers were rewarded with long, warm, sun-drenched days and crisp, cool nights. These ideal conditions allowed for mature, layered flavor development coupled with the region's signature crisp, energetic structure. Harvest was early and well-paced, with clean, bright fruit coming into the cellar.

WINEMAKING NOTES

We source the fruit for this wine exclusively from a blend of Marlborough sub-regions, giving Whitehaven a backbone of bright fruit character, well-balanced texture and a food-friendly finish. Our Sauvignon Blanc grapes were harvested in cool conditions throughout March, 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 selected yeast strains to preserve the inherent varietal characteristics and classic Marlborough flavors. Wines sat on light yeast lees in tank for up to two months prior to blending in June 2021.



Varietal Content: 100% Sauvignon Blanc
Varietal Origin: 100% Marlborough, New Zealand
Alcohol Content: 13%
Titrateable Acidity: 7.3g/L
Residual Sugar: 2.4g/L
pH: 3.26
Aging Recommendation: 2-5 years