



WHITEHAVEN

Windward

SAUVIGNON BLANC
MARLBOROUGH, NZ

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 top expression of Sauvignon Blanc, Windward delivers wonderful aromatic intensity, a generous, layered taste profile and classic Marlborough style. Aromas of white peach, kiwi and lemongrass carry through to the silky palate, blending seamlessly with hints of passion fruit, citrus and crushed fresh green herbs. An attractive mineral backbone and suggestions of sea spray add appealing texture, finishing long and bright. This memorable, food-friendly Sauvignon Blanc can be paired with creamy cheeses, green salads, fresh seafood or grilled chicken.

VITICULTURE NOTES

Grown in four exclusive vineyard sites across Marlborough, 55% from three sub-regions within the Wairau Valley (22% Renwick, 22% Spring Creek, 11% Lower Wairau) and 45% from two separate blocks of a single vineyard in Awatere Valley.

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

Windward Sauvignon Blanc is a blend of our five best lots of Sauvignon Blanc from the 2022 vintage. Both in the vineyards and in our cellar, these standout blocks stood out above the rest for their aromatic intensity, layered flavor development and incredible structure. Sauvignon Blanc grapes were harvested in cool conditions, 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 inherent varietal characteristics and classic Marlborough flavors. These lots sat on light yeast lees in tank for up to six weeks prior to blending.



Varietal Content: 100% Sauvignon Blanc
Varietal Origin: 100% Marlborough, New Zealand
Alcohol Content: 13%
Titrateable Acidity: 8.9g/L
Residual Sugar: 2.8g/L
pH: 3.23
Aging Recommendation: 3-6 years