



STONEBURN
NEW ZEALAND

MARLBOROUGH SAUVIGNON BLANC 2019

Technical Details

Harvest Date: March-April 2019
Alcohol: 13%
Total Acidity: 6.5g/l
Residual Sugar: 2.8g/l
Bottling Date: June 2019
Fruit Source: 100% Wairau Valley

Winemaker's Notes:

This Sauvignon Blanc shows bright stone fruit and citrus characters. It has intense aromas of tropical fruits balanced with herbaceous notes.

The palate is well-structured and refreshing with a lingering dry finish.

Vintage Conditions

The 2019 growing season was very warm and caused drought conditions in some parts of Marlborough. As our vineyards have good water security, we were able to avoid any issues arising from water stress. The vintage itself was very enjoyable. The rain stayed away, allowing us to pick the grapes at optimum ripeness. Quality will be very high across all varieties from the 2019 vintage.

Vinification

The fruit was picked in the cool of the morning and processed using anaerobic techniques. The cool fruit was de-stemmed, crushed and lightly pressed for settling overnight. Cloudy juice was then racked and warmed for fermentation in stainless steel vats. We used cultured yeasts to accentuate the fruity, varietal characters in the wine. Following fermentation, the wine was left on lees for 10 weeks to build texture before being blended and bottled at the Estate.

