



STONEBURN

NEW ZEALAND

MARLBOROUGH SAUVIGNON BLANC 2021

Technical Details

Harvest Date: March 2021
Alcohol: 13.4 %
Total Acidity: 6.9 g/l
Residual Sugar: 3.07 g/l
Bottling Date: June 2021
Fruit Source: 100% Wairau Valley

Winemaker's Notes:

The wine sows fresh and vibrant tropical notes that lingers on. Peach and white pear characters are supported by some herbaceous notes. Its zesty, tangy acid structure helps to retain these characters into a well-balanced wine.

The style is clean and dry, resulting in a crisp and refreshing finish.

Vintage Conditions

At the start of the growing season, we had several frost events affecting isolated areas in Marlborough. During flowering there was a cold spell of weather, which had a significant effect on the region's fruit set. While this affects the yield, it can help promote concentration of aromas and flavors in the grapes. Mild summer conditions help with even ripening of the grapes which allowed perfect conditions to pick at optimum ripeness.

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. Clear 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 racked off the lees to retain the fresh fruit characters before being blended and bottled at the Estate.

Accolades

