



STONEBURN

NEW ZEALAND

MARLBOROUGH SAUVIGNON BLANC 2022

Technical Details

Harvest Date:	March-April 2022
Alcohol:	11.8 %
Total Acidity:	7.9 g/l
Residual Sugar:	2.66 g/l
Bottling Date:	June 2022
Fruit Source:	100% Wairau Valley

Winemaker's Notes:

The wine shows fresh and vibrant grapefruit notes that lingers on. White peach and pear characters are supported by passionfruit and citrus notes. This wine is well-balanced between fresh natural acidity and upfront fruit characters.

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

Vintage Conditions

After consecutive drought years the 2022 growing season started with some wet weather that carried on until late spring. Excellent fruit-set early December resulted in crop levels bigger than average. Ripe flavours at low sugar levels allowed us to pick early to retain the natural acidity in the juice compared to previous years. In what will ultimately go down as a 'challenging' vintage, unwavering vineyard preparation delivered excellent fruit condition and flavor concentration.

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

