

STONEBURN

NEW ZEALAND

MARLBOROUGH SAUVIGNON BLANC 2017



Technical Details

Harvest Date	April 2017
Alcohol	12% Vol.
Total Acidity	6.7 g/l
Residual Sugar	1.72 g/l
Bottling Date	August 2017
Fruit Source	100% Wairau Valley, Marlborough, New Zealand

Winemaker's Notes

This 2017 Sauvignon Blanc has intense aromas of tropical fruits balanced with fresh herbaceous notes. The palate is well-structured and refreshing, crisp with great acidity. This classic herbaceous and tropical Marlborough Sauvignon Blanc, the wine carries on long through the palate.

Vintage Conditions

After a dry winter, spring brought mild temperatures and relieved pressure on water supply after two vintages of drought conditions. These mild temperatures continued into summer but our low cropping levels meant good ripening through January and February. In what will ultimately go down as a 'challenging' vintage thanks to abnormal periods of rain, unwavering vineyard preparation delivered excellent fruit condition and flavor concentration.

Vinification

For our Stoneburn Sauvignon Blanc we preserve all the fresh fruit characters from the vineyard. Harvest takes place in the cool of the morning; all fruit is processed using anaerobic techniques, the fruit is de-stemmed, crushed and lightly pressed. The greatest care is taken to handle the fruit as little as possible during these processes thereby retaining maximum fruit character and aromas. The juice is clarified by cold settling, after which it is racked and then fermented for approximately 28 days. The fruit from each vineyard is fermented separately in individual stainless steel tanks whereby the different components of each are used to blend our own complex style of Stoneburn Marlborough Sauvignon Blanc.

Awards

BRONZE - New Zealand International Wine Show 2017