

STONEBURN

NEW ZEALAND

MARLBOROUGH SAUVIGNON BLANC 2013



Technical Details

Harvest Date	March & April 2013
Alcohol	13.5% Vol.
Total Acidity	7.8 g/l
Residual Sugar	1.16 g/l
Bottling Date	30 May 2013
Fruit Source	100% Wairau Valley, Marlborough, New Zealand

Winemaker's Notes

Crisp and refreshing this Sauvignon Blanc has herbaceous characteristics that are balanced by the riper tropical fruit aromas with hints of peppers. The palate is classic with herbaceous hints that combine well to form a well-structured wine with a full palate. The finish is crisp and refreshing.

Vintage Conditions

Short and intense is the best way to describe the grape harvesting of 2013. The fine weather worked in our favour throughout the entire season, including during the critical flowering, ripening and harvest period. As the harvester moved from block to block there was no stopping, the weather was good; flavours were right and within a 3 week period all fruit was safely in the winery. Yields hit targets on all varieties rating the 2013 season up there with the best.

Vinification

For our Stoneburn Sauvignon Blanc we try to preserve all the fresh fruit characters from the vineyard. As we only get one attempt each year, we believe it is essential to study all the fruit very carefully before making that major decision of when to harvest. This is done 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

DOUBLE GOLD MEDAL – San Francisco International Wine Competition 2014

4 STARS – Sam Kim, Wine Orbit

"It's beautifully ripe and lifted on the nose displaying passionfruit, feijoa, lime zest and elegant herbaceous characters. The plate is juicy and lively, backed by bright acidity. A flavoursome sauvignon with lovely varietal flavours."