

STONEBURN

NEW ZEALAND

MARLBOROUGH SAUVIGNON BLANC 2016



Technical Details

Harvest Date	April 2016
Alcohol	13% Vol.
Total Acidity	6.7 g/l
Residual Sugar	1.72 g/l
Bottling Date	August 2016
Fruit Source	100% Wairau Valley, Marlborough, New Zealand

Winemaker's Notes

This 2016 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

Spring was dry to start the growing season and late frosts in early December threaten but didn't impact and fruit set was great. Some rain during the growing season in January provided plenty of nutrients and juicy weight to the fruit. A hot and dry summer delivered a harvest as smooth as can be with continuous fruit supply keeping the winery busy. Overall we received slightly above average yields with optimum quality fruit.

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 - Air New Zealand Wine Awards 2016