

STONEBURN

NEW ZEALAND

MARLBOROUGH SAUVIGNON BLANC 2018

Technical Details

Harvest Date: April 2018
Alcohol: 12.0%
Total Acidity: 7.6 g/l
Residual Sugar: 2.5 g/l
Bottling Date: August 2018
Fruit Source: 100% Wairau Valley

Winemaker's Notes:

This 2018 Sauvignon Blanc has intense aromas of tropical fruits balanced with fresh herbaceous notes. The palate is well-structured and refreshing, crisp with great acidity.

Vintage Conditions

A warm spring without frosts greeted the growing season and encouraged a very quick flowering period. The summer was warm and dry up until Christmas but became very wet in the New Year. We did not need to irrigate our vines for the remainder of the season which was very unusual for Marlborough. Ripe flavours at low sugar levels allowed us to pick early compared with previous years.

Vinification

Fruit was gently pressed and settled overnight. Cloudy 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 left on lees for 10 weeks to build texture before being blended and bottled at the Estate.

