



STONEBURN

NEW ZEALAND

MARLBOROUGH SAUVIGNON BLANC 2020

Technical Details

Harvest Date: March-April 2020
Alcohol: 13 %
Total Acidity: 7.5g/l
Residual Sugar: 2.5g/l
Bottling Date: July 2020
Fruit Source: 100% Wairau Valley

Winemaker's Notes:

This year's wine is showing pungent tropical notes underpinned by greener characters. Its zesty, tangy acid structure is supported by a mineral-like backbone.

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

Vintage Conditions

The 2020 growing season was one to remember for the amazing weather conditions in Marlborough. During Summer and Autumn we had warm and dry conditions throughout, allowing for clean fruit and an early start to the vintage. These conditions resulted in grapes that were picked with good natural acidity relative to their sugar and flavour ripeness. 2020 will prove to be an exceptional vintage.

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

SILVER – BEST VALUE AWARD - 2021 China Wine and Spirits Awards, March 2021

