



STONEBURN

NEW ZEALAND

MARLBOROUGH SAUVIGNON BLANC 2023

Technical Details

Harvest Date:	March 2023
Alcohol:	12.2 %
Total Acidity:	7.35 g/l
Residual Sugar:	5.3 g/l
Bottling Date:	May 2023
Fruit Source:	100% Wairau Valley

Winemaker's Notes:

The wine shows fresh and vibrant tropical notes that lingers on. Passionfruit and white pear characters are supported by some grapefruit notes. Its crisp acid structure helps to retain these characters into a well-balanced wine.

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

Vintage Conditions

At the start of the growing season conditions was damp and humid which topped up soil moisture to above average levels. Budburst was slightly earlier than average. Some rain during the growing season provided plenty of nutrient but didn't impact and fruit set. Mild summer conditions help with even ripening of the grapes which allowed perfect conditions for the fruit to be picked at optimum ripeness. Overall we received average yields with optimum quality fruit load compared to above average yields last year.

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 – 2023 San Francisco International Wine Competition, December 2023

BRONZE – 2023 National Wine Awards, Oct 2023

BRONZE – 2023 Marlborough Wine Show, Oct 2023

BRONZE – 2023 Aotearoa Regional Wine Competition, Sept 23

