



SAUVIGNON BLANC, STANLEY ESTATES

Vintage

2024



Stanley Estate's Sauvignon is a 100% Sauvignon Blanc, single vineyard wine from the family vineyard in the Awatere Valley, Marlborough.

TASTING NOTE

Upfront and intensely aromatic, the bouquet presents notes of passionfruit, green apple, peach, and lemon zest, leading to a succulent palate that's vibrant and lingering. It's classically expressed with plenty of delectable flavours.

VINTAGE DETAILS

The season kicked off fast on the back of a dry winter, with a decent budburst and early shoot growth getting off to a great start. The flowering period that followed was immaculate which meant one of the most successful flowerings for many years. The conditions were the best that Marlborough has to offer, with one of the lowest rainfall volumes recorded and warm, sunny days being the norm. This was followed by a perfectly timed switch to cooler nights in the weeks prior to harvest, allowing the grapes to finish ripening slowly. These conditions helped to create wines that will show off their lively fruit concentration, balanced by joyous acidity

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.4	4.2
pH	Acidity
3.28	7.1

VINIFICATION DETAILS

The grapes were machine harvested and pressed, with the juice settled and then racked to stainless steel tanks. The juice was inoculated with two different yeasts and went through a controlled cool fermentation. The wine spent a little time on lees post ferment, and was then stabilised and cross flow filtered before being prepared for bottling.

ATTRIBUTES

 Origin New Zealand	 Variety Sauvignon Blanc	 Malolactic Fermentation No	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Clive Dougall	 Finning Agent	 Closure Screw top	 Region Marlborough	 Vegan Yes