



SAUVIGNON BLANC, STANLEY ESTATES

Vintage

2019



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

TASTING NOTE

A very aromatic wine, fruit driven but technically dry. It has ripe, zesty fruit flavours of white currants, grapefruit, passionfruit and gooseberries balanced by green tomato stalk and capsicum flavours with a beautifully balanced palate.

VINTAGE CONDITIONS

The 2019 season was a return to a normal hot, dry summer summer which gave a slightly less than 'normal' crop, due to unsettled weather during flowering in December, and led to an early harvest. Flavours developed steadily during the ripening period, and the fruit was picked in parcels as the different blocks reached maturity. The grapes were machine harvested at night when the fruit temperatures were lower to capture and maintain the fruit freshness.

VINIFICATION DETAILS

After a gentle pressing, the juice was settled and racked to stainless steel tanks, where it went through a controlled fermentation using French yeasts. The wine then spent a good time on lees to add depth of flavour and palate weight to the wine. The wine was cross flow filtered and prepared for bottling under screwcap to maintain freshness and quality.

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.0 3.8

pH Acidity

3.50 7.0

ATTRIBUTES

 Origin New Zealand	 Variety Sauvignon Blanc	 Malolactic Fermentation No	 Bottle Size 75cl	 Vegetarian No
 Winemaker Eveline Fraser	 Fining Agent	 Closure Screw top	 Region Marlborough	 Vegan No