

SAUVIGNON BLANC, STANLEY ESTATES

Vintage

2018



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 2018 season will be remembered for being the hottest overall summer since records began in 1931, but also for being the wettest summer on record which created very strong vine growth during the season and a really early harvest. The flavours developed steadily during the ripening period and the fruit was picked in parcels as the 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
13.5	1.8
pH	Acidity
3.45	6.8

GREEN CREDENTIALS

Member of Sustainable Winegrowing New Zealand.

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