



MARLBOROUGH WINE
LIMITED



STONE BAY SAUVIGNON BLANC 2014

VARIETY	100% Sauvignon Blanc
ALCOHOL	12.5%
PH	3.23
TA	6.9g/L
RESIDUAL SUGAR	5.9g/L

LOCATION

Awatere, Wairau and Omaka Valleys - Marlborough

TASTING NOTES

An amazing growing season in Marlborough has produced a Sauvignon Blanc that is vibrant and classically true to the region.

Hues of pale straw sparkle in the glass with lively Sauvignon Blanc aromas of citrus pineapple and a hint of passionfruit. The palate is fruit driven with lovely citrus and tropical flavours producing a long clean finish which is fresh and crisp. Fabulous for any occasion.

FOOD MATCHING

Sauvignon Blanc is perfect with pasta. Why not try it with some penne, smoked fish, capers and cherry tomatoes, with chopped parsley and some grated feta. Perfect!

RATINGS

Peter Saunders Review June 2014 - 4 Stars

Viticulture and Winemaking

The 2014 vintage in Marlborough will be remembered for its warm growing season and generous yields, resulting in wines of exceptional quality. Bud burst was similar to that of 2013 due to a beautifully warm spring, while fruit set was 25% above average. Warm weather continued into Jan/Feb 2014 with infrequent and invigorating rain, which helped to keep the vines fresh and the fruit healthy, enabling us to hang the fruit until optimal ripeness was achieved.

Grapes were machine harvested in the cool of the early morning to preserve their flavour, then destemmed, crushed and lightly pressed with minimal skin contact. The clear juice was then fermented at low temperatures in stainless steel tanks with selected yeast strains to preserve the inherent fruit flavours. Following fermentation, a careful process of selecting different parcels of wine is undertaken and then the wine is prepared for bottling soon after.

