

Stony Bank

MARLBOROUGH
SAUVIGNON BLANC
2015



HARVEST DATES

23rd March - 10th April

BRUX AT HARVEST

20.85 Average

ANALYSIS AT BOTTLING

pH	3.11
T.A.	6.8g/l
Residual Sugar	4.2g/l
Alcohol	13%

VITICULTURAL PRACTICE

100% Vertical shoot position
Trellising (2.8 x 1.8m density)
Shoot thinned x 1
Leaf plucked x 1
Leaf trimmed x 3
Yield: 9.7 – 11.2 tonne/ha

WINEMAKER'S VINTAGE REPORT

Vintage 2015 will be remembered as a very low cropping year – 40% down on the record 2014, or 20% below the longer term average. What made it so was a multiple of factors; Firstly, the grape plants natural reaction from ripen such a large crop in 2014, a cooler flowering period right on full bloom which reduced berry fertilisation and finally a very hot dry year that limited vine vigour and berry size. For producers interested in quality over quantity, it was an ideal year. No need for expensive fruit thinning and less leaf plucking made for an easy growing season. Harvest was 7 – 10 days early, around 20th March, and was pretty much over by the second week of April. Just as well as Easter, like 2014, again proved wet. The results, as the wines settle after fermentation, look impressive – great flavour aromatic results together with good palate weight.

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SAUVIGNON BLANC PROFILE

The wine is grown from several sites in Marlborough's Wairau and Awatere river valleys. Here each vineyard is harvested more than once, all fruit fermented separately and then blended to taste to achieve maximum flavour.

TASTING NOTES

This is a classical Marlborough Sauvignon Blanc; all pungent, guava, lemon thyme, passionfruit and grapefruit aromas. On the palate ripe tropical fruits, fresh 'juicy' mouth feel, lingering fruity finish and strong personality. It's a sophisticated Marlborough savvy, a wine that begs a second sip!