

Stony Bank

MARLBOROUGH
SAUVIGNON BLANC
2016



HARVEST DATES

23rd March - 10th April

BRIX AT HARVEST

20.85 Average

ANALYSIS AT BOTTLING

pH 3.23

T.A. 6.1 g/l

Residual Sugar 2.86 g/l

Alcohol 12.5%

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 2016 in Marlborough proved both kindly and abundant for the grape grower. Ideal growing conditions throughout the summer were followed by a dry, sunny and temperate Autumn, through to an early April harvest.

This was indeed fortunate, as Marlborough, some what surprisingly, experience a very abundant vintage. What surprised us was that final crop weights (ton/Ha) were up not because of excess of berries per bunch; but rather the final size, each berry grew too!

The ideal Autumn conditions allowed for a leisurely harvest, determined by the flavour development of each variety in our different vineyards.

**STONY BANK
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!

NEW ZEALAND SUSTAINABLE



WINEGROWING