

STONEBURN

STONEBURN MARLBOROUGH SAUVIGNON BLANC

MARLBOROUGH • NEW ZEALAND • OCEANIA

TECHNICAL DETAILS

Estate

Founded in 1989, Stoneburn has gone from strength to strength focusing on producing quality wines at an affordable price for every day drinking. The Stoneburn wines are fresh, lively, well balanced and sealed with a Stelvin closure to preserve their full character. It is recommended to drink within 2-3 years from bottling to ensure that the wines are enjoyed at their best.

Winemaking

The fruit was picked in the cool of the morning and processed using anaerobic techniques. The cool fruit was de-stemmed, crushed and lightly pressed for settling. Clear juice was then racked and warmed for fermentation in stainless steel vats. We used cultured yeasts to accentuate the fruity, varietal characters in the wine. Following fermentation, the wine was racked off the lees to retain the fresh fruit characters before being blended and bottled at the Estate.

Food Suggestions

Pairs well with shellfish, vegetarian dishes, and goat cheese.

TASTING NOTES

The wine sows fresh and vibrant tropical notes that lingers on. Peach and white pear characters are supported by some herbaceous notes. Its zesty, tangy acid structure helps to retain these characters into a well-balanced wine. The style is clean and dry, resulting in a crisp and refreshing finish.

Sauvignon Blanc grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13
- Class: White

WWW.STONEBURN.CO.NZ/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

