

*Stony
Bank*

MARLBOROUGH
SAUVIGNON BLANC
2022



WINEMAKER'S VINTAGE REPORT

After a wet and cold flowering season in November-December, which reduced the potential crop levels by up to 30% the sun came out and dried up all the rain in Marlborough. A drier than average summer led to low water aquifers and very little natural rainfall which resulted in intense, concentrated flavours on the vines. We began harvest approximately two weeks ahead of schedule in the first week of March as the grapes rapidly accumulated flavour and sugars under the Marlborough sun. The result; intense fruit, ripe concentrated flavour & rich palate weight all balanced by crisp acidity and our signature stony minerality. These are action packed wines from a small vintage that we hope you enjoy. by crisp acidity and our signature stony minerality. These are action packed wines from a small vintage that we hope you enjoy.

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.

ANALYSIS AT BOTTLING

pH	3.17
T.A.	7.65 g/l
Residual Sugar	2.3 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

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!