



3 Stones Sauvignon Blanc 2014

The stony soils of our 3 Stones home block inspired our name. These stones retain heat, creating striking intensity of flavour in the grapes – a characteristic that now provides the inspiration for all the wines in the 3 Stones range. Our winemakers carefully select parcels of fruit that showcase such intense varietal characters, crafting a wine to be enjoyed with fine food, in good company.

VINTAGE INFORMATION

Harvest date: 1st – 14th April 2014

Alc. 12.5%

TA: 7.2

pH: 3.23

Residual sugar: 4.0g/l

Vineyard: Marlborough

Vintage

Clear, sunny days and cool nights produced the perfect ripening conditions leading up to a successful 2014 harvest. Apart from a limited period of unseasonal rain, the region remained very dry right throughout the summer months and into early autumn. In fact, we commenced harvest of most varieties at least one week early. All of our Sauvignon Blanc blocks were in good condition right up until the time of harvest, and the resulting wine is showing the wonderful typicity that our Awatere and Wairau vineyards are known for – highly aromatic fruit flavours of passionfruit and guava, vibrancy, purity and minerality.

Winemaking

Twelve parcels of Sauvignon Blanc were selected for this wine from Vineyards across the Wairau Valley and the Awatere Valley. The parcels were harvested and fermented separately, using selected yeast strains for Sauvignon Blanc to enhance varietal character. A long, cool fermentation took place over four weeks, with the parcels then being blended and stabilised, prior to bottling.

Tasting Notes

This 2014 Marlborough Sauvignon Blanc shows lifted tropical notes of guava and stone fruit. The palate is crisp, fruity and fresh and finishes with a lively, citrus acidity.

Fantastic to enjoy with summer salads and fish dishes.



Safrá 2015. EXPOVINIS 2016, São Paulo 14 a 16/06/2016.