STONELEIGH™

OF MARLBOROUGH

NEW ZEALAND

# STONELEIGH LIGHTER SAUVIGNON BLANC

## TASTING NOTES

As Winemakers, we are able to capture the natural early ripening characteristics of the Rapaura sub-region appellation, harvesting the grapes early with a full flavour profile to make a range of wines that are 25% lower in alcohol.*

## AROMA AND PALATE

This wine opens with bright aromas of grapefruit and capsicum, which follow through to the palate, joined by gooseberry, passionfruit and lime flavours. The wine is resfreshingly dry, yet soft and approachable; light in body and big on flavour, with crisp lime notes lasting long on the finish.

## ENJOY WITH

Enjoy this fresh and zingy wine either on it's own or served with a variety of simple dishes. Try clean Japanese flavours of sushi and sashimi, or BBQ veggie skewers with halloumi, courgette and aubergine. Other fresh cheeses such as a mild goat's or buffalo mozzarella in a herb-laced salad will be superb.

## WINEMAKING DETAILS

The fruit for this wine was picked from our Stoneleigh Vineyards when flavour intensity was at peak, while sugar levels still low, to produce this lighter style wine. The grapes were swiftly bag pressed, and the juice clarified before fermentation. The winemaking took place in temperature controlled stainless steel tanks using selected aromatic yeast strains, to preserve all the pure fruit aromas naturally present in the juice. The wine was blended and filtered before bottling.

## WINE ANALYSIS

Alcohol: 9.5% ABV
Residual Sugar: 13.4g/l
Titratable Acidity: 7.6g/l
pH: 3.17

## IDEAL DRINKING WINDOW

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This wine is made to be enjoyed upon release, or with up to two years careful storage.

*Compared with Stoneleigh Sauvignon Blanc*