

# 'STONES'

SÉLECTION PARCELLAIRE  
SAUVIGNON BLANC

Sourced from a parcel of vines situated on our Otira Glacial Stones, this wine is a pure terroir representation of some of our most exceptional rows. Aromas of grapefruit, lime zest, cedro peel, green pineapples, blanched almonds and jasmine. Juniper berries, too. Taut and flinty, it is creamy and textured at the same time. An immensely appealing and different approach to a classic Marlborough Sauvignon Blanc.

## TECHNICAL

### TERROIR

Otira Glacial Stones

### CLIMATE

Dry maritime with warm sunny days and cool nights.

### YIELD

6t/ha

### VINE AGE

18 years old vines

### ALCOHOL

14%

### AGEING POTENTIAL

10- 20 years from vintage

### RAINFALL

604 mm vs *LTA* 619 mm

### SUNSHINE HOURS

2656 hours vs *LTA* 2520 hours

### PAIRING SUGGESTION

Serve with fish, white meats and vegetable dishes. Pairs well with rich cheese and dried fruits.

## TERROIR & VITICULTURE

*"Stones" Is The Ultimate Refinement Of Otira Glacial Stones Soils*

Following the French tradition, our vineyard is planted in **high density**. This encourages competition between vines and restrains vigour; ensuring grapes divert their energy into the grapes (rather than the canopy) - resulting in concentrated berries. **Minimal irrigation** and **organic practices** also allow us to ensure **natural vine balance** is achieved by stressing the vines just to the right level. This forces the roots to go deeper in the soil, obtaining the purest expression of our terroir and showing more **minerality** from the stone soils.

## WINEMAKING

To ensure the **purest expression** of our unique terroir is retained, the 'Stones' and 'Clay' cuvees are carefully crafted. Wild fermentation occurs in older 600L **Austrian oak** demi-muids. The wine was then aged on fine yeast lees for 20 months with lees stirring, both of which enable us to obtain a round Sauvignon Blanc with body and mouthfeel. This fine wine is **unfiltered and unfined** with minimum handling and low sulphur.

